10 Fall favorites made with JELL-O

FROM GENERAL FOODS KITCHENS

“America’s Favorite”
**Autumn Glory**...A Jell-O apple, nut, and celery salad with all the tang of a crisp autumn day.

**WALDORF ZIP**

1 package Apple Jell-O  
1 cup hot water  
1 cup ginger ale  
1 cup diced unpeeled red apples  
\( \frac{1}{3} \) cup thinly sliced celery  
\( \frac{1}{2} \) cup chopped nuts

WHOLE CRANBERRY RELISH

2 1/2 cups cranberries
1/4 cup sugar
1/4 cup water
1 package Orange or Lemon Jell-O
2 teaspoons grated orange rind

Simmer cranberries with water, sugar, and salt until berries are soft, stirring occasionally. Drain; measure juice and add hot water to make 2 cups. Dissolve the Jell-O in hot liquid. Chill until slightly thickened. Fold in cranberries and orange rind. Pour into 1-quart mold. Chill until firm. Unmold. Serve as relish with meat or poultry. Makes 6 to 8 servings.

AMBOSIA MOLD

3 oranges, freed from membrane and diced
1/4 cup sugar
1/2 cup cold water
1/4 teaspoon salt
1 teaspoon grated orange rind
4 1/2 cups Baker's Coconut

Combine oranges and sugar; let stand 10 minutes. Drain off juice and add enough water to make 1 cup liquid. Dissolve Jell-O and salt in hot water. Add the orange juice and rind. Chill until slightly thickened. Then fold in oranges and coconut and pour into individual molds. Chill until firm. Unmold. Serves 6.

CRANBERRY-APPLE JELL-O

1 package Strawberry Jell-O
1/4 teaspoon salt
1 1/4 cups boiling water
1/2 cup orange juice
2 cups finely chopped apples

Dissolve Jell-O and salt in boiling water. Break up cranberry sauce with fork. Add to Jell-O mixture and chill until slightly thickened. Fold in apples. Pour into individual molds. Chill until firm. Unmold and serve on crisp salad greens with mayonnaise or garnish with whipped cream for dessert. Serves 6 to 8.

FRUIT MEDLEY

1 package Cherry or Black Cherry Jell-O
1 cup hot water
1/2 cup cold water
1/4 cup orange juice
1 cup drained orange sections—about 2 oranges
3/4 cup halved green grapes

Dissolve Jell-O in hot water. Add orange juice and water. Chill until slightly thickened. Fold in oranges and grapes. Pour into serving dishes. Chill until firm. Serve with custard sauce, whipped dessert topping, or whipped cream, if desired. Makes 6 or 7 servings.

GRAPEFRUIT SHRIMP MOLD

1 package Apple or Lime Jell-O
3/4 teaspoon salt
1 cup hot water
1 cup cold water
2 tablespoons lemon juice
1/2 cup drained diced grapefruit
1 cup cooked shrimp, cut in pieces


AMBER APPLE PIE

1 package Apple Jell-O
1/4 teaspoon salt
1/4 teaspoon cinnamon
1 cup boiling water
2 teaspoons butter
1/2 teaspoon lemon juice
2 cups diced fresh apples (about 3 apples)
1 baked 9-inch pie shell
Whipped cream

Combine Jell-O, sugar, salt and spices. Add boiling water; stir to dissolve Jell-O. Add ice cubes; stir constantly 2 to 3 minutes, or until Jell-O starts to thicken. Remove unmelted ice; add lemon juice and let stand 2 to 3 minutes. Then stir in apples. Pour into pie shell. Chill until set, about 3 hours. Garnish with whipped cream.

CRANBERRY AND ORANGE SALAD

1 package Orange Jell-O
1 cup boiling water
1/2 cup cold water
1/4 small orange, unpeeled
2 cups raw cranberries
1 medium apple, diced
3 tablespoons sugar
1/2 cup melted ice; add lemon juice and let stand 2 to 3 minutes.


BLUE CHEESE APPLE SALAD

1 package Lemon Jell-O
1 cup boiling water
1/2 cup cold water
1 package Orange Jell-O
1/2 teaspoon salt
1 cup orange juice
1 cup diced red apple
1 pkg. (3 oz.) cream cheese
1/4 cup crumbled blue cheese
1/2 cup broken walnuts


HIDDEN TREASURE SALAD

1 package Orange, Lemon, or Apple Jell-O
1 cup hot water
1/2 cup orange juice
1/2 cup cold water
1/4 cup orange sections
1/2 cup small wedges of unpeeled red apples
1/2 cup cottage cheese

Dissolve Jell-O in hot water. Add orange juice and cold water. Chill until slightly thickened. Fold in orange sections and apple wedges. Pour into individual molds. Press a spoonful of cottage cheese into center of each mold. Chill until firm. Unmold and serve with more cottage cheese, if desired. Serves 6 to 8.

Three flavors in SIX OUNCES

You can now buy Jell-O in a bigger and better size...it's twice as big as regular Jell-O Gelatin. Three flavors, Strawberry, Cherry and Raspberry, now come in this new Jumbo 6-ounce size. Try it for convenience and economy...no more doubting up on recipes...terrific for large families, and here's another feature...the Jell-O's packed in a heat-sealed pouch for extra fresh flavors.
Garnishes, toppings, and other JELL-O fancies

When making a whipped Jell-O dessert, save out a tablespoon or two of the Jell-O, let thicken just to the syrupy stage, and use as garnish.

For other Jell-O garnishes, try chopped candied ginger, orange sections, coconut, or banana chunks, rolled in nuts.

Serve Cherry or Black Cherry Jell-O with a creamy custard sauce; sprinkle lightly with nutmeg.

For new and different topping, fold ¼ cup cherry or peach conserve into 1 cup whipped cream.

Especially good on Apple, Orange, Cherry, Raspberry or Lemon Jell-O.

To grace your festive table, try this holiday special. Dip clusters of small green grapes into egg white; sprinkle with Jell-O right from box.

Make an easy layered dessert by adding a fruit that floats—such as apple cubes, banana slices, or fresh grapefruit sections. Then add a fruit that sinks: for instance, fresh grapes, canned apricots, peaches, or pears.

For children's parties, prepare Jell-O with 1½ cups water instead of the usual 2 cups. Chill in a shallow pan. Then cut out animal designs with cooky cutters.

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