No. 8  RASPBERRY JELL-O SUPREME
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This is one of a series of twelve folders, there being one of the twelve in each package of Jell-O. There are sixty recipes in the entire set.

Read the directions on Jell-O packages.

To make a plain Jell-O dessert dissolve one package of Jell-O, any flavor, in a pint of boiling water (never cook Jell-O). Pour into a bowl or mould and put in a cold place to harden. Turn out on a plate and serve plain or with whipped cream.

To make a firm jelly, don’t use more than a pint of liquid.

Do not dissolve Jell-O in the mould, but in a pan or bowl. Pour into mould when cool. When a bowl is used as a mould Jell-O can, of course, be dissolved in it and left in it till ready to be turned out and served.

To put fruit in Jell-O dissolve a package of Jell-O, any flavor, in a pint of boiling water, pour a little into the mould and set in a cold place to harden. Arrange fruit on the hardened Jell-O as desired, add a little cool Jell-O to hold the fruit in place, and let harden as before. Then pour in the rest of the Jell-O, or make more layers if you wish.
When only part of Jell-O is poured into the mould at first the rest must always be cold when poured on the Jell-O that is already set.

If Jell-O should harden before you are ready to pour it or to add fruit, it may be softened again by setting the pan or bowl containing it in hot water.

When necessary Jell-O may be hardened quickly by setting it in a pan of cracked ice.

To whip Jell-O successfully, use a Dover egg-beater and a dish rather deep and not large. When Jell-O has become cold and is still liquid, place the dish in a pan of ice water or very cold water and whip until Jell-O is of the consistency of whipped cream.

To mix whipped cream or white of egg with Jell-O, beat it in when Jell-O begins to harden.

Cook fresh pineapple a few minutes with a little sugar before using it with Jell-O, or use canned pineapple without cooking it.

See directions on back of Jell-O package for removing Jell-O from mould.

Jell-O is made in six pure fruit flavors: Strawberry, Raspberry, Lemon, Orange, Cherry, Chocolate. Sold by grocers and general storekeepers everywhere.

The Genesee Pure Food Company, Le Roy, N. Y.
JELL-O RECIPES

RASPBERRY JELL-O SUPREME
Dissolve one-half package of Lemon Jell-O in a half-pint of boiling water. When cold whip to consistency of thick whipped cream and add custard. Dissolve a package of Raspberry Jell-O in a pint of boiling water and turn into a pie tin to harden. When ready to serve, dip a knife in hot water and cut Jell-O in half-inch cubes and half fill individual glasses; then add an egg custard or whipped cream.

GRAPEFRUIT SALAD
Remove the pulp from two grapefruit, separate membrane from pulp over a strainer and leave pulp in large pieces. Sprinkle with two tablespoonfuls of sugar and let drain thoroughly. Dissolve a package of Lemon Jell-O in one-half pint of boiling water. When cool add the grapefruit juice to which enough water has been added to make a half pint. Turn into a shallow pan, let harden and cut in cubes. Serve cubes and pulp mixed in grapefruit shells or on lettuce leaves with French or mayonnaise dressing.
Salads can be made better by using Jell-O than in any other way.
JELL-O HORSERADISH RELISH

Dissolve a package of Lemon Jell-O in a scant pint of boiling water and one tablespoonful vinegar. Add one pimento, one-half green pepper cut fine and half a cup of grated horseradish. As it begins to thicken mould in green peppers, and when set cut in slices. Serve with meat or fish.

CRANBERRY MOULD

Dissolve a package of Lemon Jell-O in three-fourths pint boiling water. When cool add two-thirds cup cranberry pulp which has been sweetened and rubbed through a sieve. Pour half in a mould and when firm pour on the other half whipped. Very fine with turkey and fowl generally.

SPANISH JELL-O SALAD

Dissolve a package of Lemon Jell-O in a pint of boiling water and one tablespoonful vinegar. Mix lightly one cup of finely shredded cabbage, one cup chopped celery, one-half cup chopped pickle and about one-third of a small can of pimentos. Season with salt. Just as Jell-O begins to thicken add the mixture. Mould in teacups or individual Jell-O moulds. Set in a cold place to harden, and serve on crisp lettuce leaf with mayonnaise dressing.
THE EASY JELL-O WAY

GRAPEFRUIT SALAD

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