strawberry artificially flavored junket Danish Dessert PUDDING • PIE GLAZE • FILLING Complete with sugar. Just add water and cook.

Ingredients: Sugar, tapioca starch, citric acid, artificial flavor, glycerine, and artificial color.

SALADA FOODS DIVISION
Redco Foods, Inc.
1 Hansen Island, Little Falls, NY 13365, U.S.A.

Ctn. No. K-4460A
Danish Dessert

This unique, easily prepared dessert from Salada Foods is an original recipe of the Danish favorite, Rodgrod. Simply add water, heat and enjoy for the tastiest pudding, pie glaze or filling this side of Europe.

DIRECTIONS

Pie Glaze—Stir contents of package into 1 3/4 cups cold water in medium-size saucepan. Bring to full boil. Boil 1 minute, stirring constantly. Cool slightly. Fold in 4 cups sliced fresh strawberries or other fresh fruit. Pour into 9-inch baked pie crust. Chill 3 to 4 hours or until firm. Garnish with whipped topping. Well-drained canned or frozen fruit, coconut and nuts can also be folded into Danish Dessert.

Fruit Juice may be used instead of the water when preparing Danish Dessert.

Pie Filling—After boiling 1 minute, immediately pour into 9-inch baked pie crust. Chill.

Tangy Danish Pudding—Follow directions for Pie Glaze except use 2 cups cold water. Pour into bowl or 4 dessert dishes. Or layer pudding and whipped topping or fruit to make parfaits. Chill to 4 hours. Serve plain or top with cream or whipped topping.

Fruit Sauce—Follow directions for Pie Glaze except use 2 1/2 cups cold water. For more flavor, add 1 lemon slice or 1/2 stick cinnamon while cooking. Serve sauce warm or chilled over cake, ice cream, bread pudding or rice pudding.

Microwave Directions—For Pie Glaze, Pudding or Fruit Sauce. Stir contents of package into water in medium-size microwave-safe bowl. Cover with waxed paper. Microwave on full power about 6 minutes or until thickened and clear, stirring every 2 minutes. Continue as directed above.

Enough for a 9-inch Pie or 2 cups of Pudding

Recipe for pie shown on front of package

Ruby Whipped Cream Cheese Pie—Stir contents of package into 1 3/4 cups cold water in medium-size saucepan. Bring to full boil. Boil one minute, stirring constantly. Cool slightly. In small mixing bowl, beat 2 softened 3 oz. packages of cream cheese with 1/2 cup sugar, until well blended. Gently fold in 1 cup whipped cream and 2 tablespoons of the prepared Danish Dessert. Spread cream cheese mixture in baked 9-inch pie crust. Spoon Danish Dessert evenly over top. Garnish with fresh fruit. Chill 3 to 4 hours or until firm.

For additional recipes write:
SALADA FOODS DIVISION, REDCO FOODS, INC., 1 HANSEN ISLAND, LITTLE FALLS, NY 13365. U.S.A.