NEW Recipes

For making rennet-custards and ice cream with . . .

"JUNKET" RENNET POWDER

For making rennet-custards, ice cream and war economy butter spread with . . .

"JUNKET" RENNET TABLETS
"JUNKET" RENNET POWDER RECIPES

MOCHA RENNET-CUSTARD
1 pkg. Chocolate "Junket" Rennet Powder
1 pkg. Maple "Junket" Rennet Powder
1 qt. (4 cups) milk (not canned)

Set out 8 to 10 individual dessert glasses. Warm milk slowly, stirring constantly. Test a drop on inside of wrist frequently. When COMFORTABLY WARM (110° F.) not hot, remove at once from heat. Stir chocolate and maple rennet powder into the milk briskly until dissolved — not over one minute. Pour at once, while still liquid, into individual dessert glasses. Do not move until firm — about 10 minutes. Chill. The above recipe may be used to make a smaller quantity of rennet-custards by using 2 tablespoons each of Chocolate and Maple "Junket" Rennet Powder, 2 cups of milk and following above directions.

CHOCOLATE PEANUT RENNET-CUSTARD
1 pkg. Chocolate "Junket" Rennet Powder
2 tablespoons peanut butter
2 cups milk (not canned)

Set out 4 or 5 individual dessert glasses. Add peanut butter to milk and beat with rotary egg beater to distribute evenly. Warm mixture and continue according to directions for Mocha Rennet-Custard (above). Just before chilling, garnish with a little jam and a few peanuts; if desired.

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“JUNKET” RENNENET POWDER RECIPES

CHOCOLATE RENNENET-CUSTARD SUPREME

1 pkg. Chocolate "Junket" Rennet Powder  
1 cup milk (not canned)
1 cup cream (light)

Set out 4 or 5 individual dessert glasses. Warm milk and cream slowly, stirring constantly. Test a drop on inside of wrist frequently. When COMFORTABLY WARM (110° F.) not hot, remove at once from heat. Stir rennet powder into mixture briskly until dissolved — not over one minute. Pour at once, while still liquid, into individual dessert glasses. Do not move until firm — about 10 minutes. Chill.

CHOCOLATE MILK DRINK

2 tablespoons Chocolate "Junket" Rennet Powder  
1 glass cold milk (not canned)

Add 2 tablespoons Chocolate “Junket” Rennet Powder for each glass of cold milk. Beat with an egg beater until dissolved (1 minute).

Let milk drink stand 15-30 minutes before drinking. This allows the rennet enzyme to begin action and thus increase the digestibility of the milk drink.
MAKE ICE CREAM WITH "JUNKET" RENNET POWDER

CHOCOLATE RENNET-CUSTARD ICE CREAM
Made with "Junket" Rennet Powder in Automatic Refrigerators

1 package Chocolate      2 cups light cream
"Junket" Rennet Powder   1/4 cup sugar

Warm cream slowly, stirring constantly. Test a drop on inside of wrist frequently. When COMFORTABLY WARM (110° F.) not hot, remove at once from heat. Add "Junket" Rennet Powder and sugar and stir quickly for a few seconds only. Pour into refrigerator tray and let stand at room temperature until set — about 10 minutes. Freeze until firm. Remove from tray to a bowl, break up with a fork, beat with an electric or rotary beater until free from hard lumps but still a thick mush. Finish freezing.

"JUNKET" RENNET TABLET RECIPES

If your grocer is out of "Junket" Rennet Powder, you can make rennet-custards with "Junket" Rennet Tablets. Just follow directions in package. "Junket" Rennet Tablets can also be used for making smooth ice cream or milk sherbet either in automatic refrigerator or hand freezer and using your choice of flavoring and sweetening. For suggestions see pages 6 and 7 of this folder.
"JUNKET" RENNET TABLET RECIPES

WAR ECONOMY BUTTER SPREAD

(Make your butter go twice as far using "Junket" Rennet Tablets)

½ lb. butter or oleomargarine  
½ "Junket" Rennet Tablet
½ to 1 teaspoon salt (if desired)  
1/4 teaspoon Dandelion or "Junket" Butter Color
1 cup milk (not canned), top milk or cream
(if desired)

Allow butter or oleomargarine to stand in warm place until soft but not melted. Meantime, dissolve salt in whole milk (not canned), top milk or cream. Warm slowly, stirring constantly. When COMFORTABLY WARM (110° F.) not hot, remove at once from heat. Add "Junket" Rennet Tablet which has been dissolved in cold water; stir quickly for a few seconds only. Let stand in saucepan until firm — about 10 minutes. Do not chill. Add this rennet-custard to softened butter. (If desired, add butter color.) Beat with egg beater until perfectly blended. Chill until firm. (Do not make more than week's supply at a time.)

IMPORTANT: War Economy Butter Spread is not suggested for frying, sautéing, shortening or greasing pans. Use regular butter or other fats for these purposes.
VANILLA RENNET-CUSTARD ICE CREAM (automatic refrigerator)

1 "Junket" Rennet Tablet
1 tablespoon cold water
2 cups light cream

1/2 cup sugar*
1 1/4 teaspoons vanilla

Dissolve "Junket" Rennet Tablet by crushing in cold water. Mix light cream, sugar and vanilla. Warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When COMFORTABLY WARM (110° F.) not hot, remove at once from heat. Add dissolved tablet and stir quickly for a few seconds only. Pour at once, while still liquid, into refrigerator tray. Let stand at room temperature until set — about 10 minutes. Place in freezing compartment. Freeze until firm. Remove from tray to a bowl, break up with a fork and beat with beater until free from hard lumps but still a thick mush. Finish freezing. Makes about one quart.

*To save sugar try Honey Nut Rennet-Custard Ice Cream omitting sugar and vanilla. Instead add 1/3 cup of honey and few drops of yellow food coloring. Add 1/2 cup walnuts when ice cream is removed from refrigerator and beaten. Finish freezing.
LEMON SHERBET
(automatic refrigerator)

1 “Junket” Rennet Tablet
1 teaspoon grated lemon rind
1 tablespoon cold water
Few drops yellow food coloring
2 cups milk (not canned)
2 tablespoons lemon juice
½ cup sugar

Dissolve “Junket” Rennet Tablet by crushing in cold water. Mix milk, sugar, few drops yellow food coloring, and grated lemon rind. Warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When COMFORTABLY WARM (110° F.) not hot, remove at once from heat. Add dissolved tablet and stir quickly for a few seconds only. Pour at once, while still liquid, into refrigerator tray. Let stand at room temperature until set — about 10 minutes. Place in freezing compartment. Freeze until firm. Remove from tray to a bowl, break up with a fork and beat with an electric or rotary beater until free from hard lumps but still a thick mush. Add lemon juice and beat quickly into the mixture. Finish freezing. Makes about one quart.

NOTE: To insure smooth ice cream and sherbets in your automatic refrigerator — set cold control for fast freezing 15 minutes before placing tray in freezing compartment.
OTHER “JUNKET” FOOD PRODUCTS

“Junket” Rennet Tablets for making rennet-custards, ice cream, sherbet, milk drinks, cottage cheese and for stretching butter.

“Junket” Freezing Mix for making smooth ice cream in automatic refrigerators or hand freezers. NO WARMING — NO STIRRING while freezing. Just mix with milk and cream. 4 flavors.

“Junket” Quick Fudge Mix — for making fudge, fudge cake frosting, and fudge sauces. Temporarily discontinued.

“Junket” Danish Dessert — Makes currant-raspberry flavored pudding. Supply will be limited, probably for the duration.

“JUNKET” is the trade mark of Chr. Hansen’s Laboratory, Inc., for its rennet and other food products and is registered in United States and Canada.

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