KNOX
ON-CAMERA RECIPES

A completely new guide to Gel-Cookery
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WHY 
ON-CAMERA 
RECIPES?

Because every recipe here was continuously photographed as it was carried out... they were all "on-camera," just like the recipes that you see demonstrated on television. The pictures we have selected are the high points of the action that goes into making each dish. They are like "still shots" taken from a TV film, and we hope they make each recipe much clearer... and easier to follow.

We hope you will find that the new "Knox On-Camera Recipes" cookbook gives you a new look at the many rewarding uses of Unflavored Gelatine... that this, a new kind of recipe presentation, will result in a new kind of cooking success for you where it counts for most... around your family table.
THE KEY TO KNOX GEL-COOKERY

How to make a Basic Gelatine Mixture

(IF RECIPE CALLS FOR 1 TABLESPOON GELATINE ALWAYS USE 1 ENVELOPE)

1. Soften 1 envelope Knox Unflavored Gelatine by sprinkling it on \( \frac{1}{2} \) cup of the cold liquid.*

2. Place over low heat and stir until gelatine is dissolved.

3. Remove from heat and add remaining liquid. (The amount called for in the recipe.)

4. Pour mixture into one large or individual molds.

5. Chill mixture in refrigerator until firm. This will take 3 to 4 hours.

6. When firm the basic gelatine mixture is ready to unmold and you have completed the fundamental step in Gel-Cookery.

*(If the recipe calls for 1 tbsp. or more of sugar it is not necessary to soften the gelatine in the liquid. Just mix the gelatine with the sugar and add the liquid.)
How variations on the Basic Gelatine Mixture result in the 5 types of gelatine dishes

An example of Simple Gels is Tomato Aspic. Tomato juice is used as the necessary liquid in making the Basic Gelatine Mixture. Other juices, sugar, solids, may be added to form a Simple Gel.

An example of Whips is Pineapple Whip. Basic Gelatine Mixture, made with pineapple juice, is removed from the refrigerator when partially set, beaten until light and fluffy and double in volume.

An example of Snows is Orange Snow. Make the Basic Gelatine Mixture with orange juice. Refrigerate until partially set. Add unbeaten egg whites, beat until light and fluffy and double in volume.

An example of Chiffons is Lemon Chiffon Pie. In making Basic Gelatine Mixture with lemon juice, egg yolks are added. Mixture is cooked over boiling water, chilled until partially set, then folded into egg whites which have been stiffly beaten with sugar.

Whipped Cream Mixtures are of two sorts, (1) with eggs and (2) without. (1) An example is Bavarian Cream. Make the Basic Gelatine Mixture, adding egg yolks. Cook over boiling water, chill until partially set, then fold into stiffly beaten egg whites and sugar. And fold whipped cream into this. (2) An example is Chicken Mousse. Make the Basic Gelatine Mixture without adding egg yolks. Chill until partially set. Fold in chicken and whipped cream—no egg whites.

UNMOLDING GELATINE DISHES

1. Dip mold in warm water (not hot) to depth of gelatine.
2. Loosen around edge with the tip of a paring knife.
3. Place serving dish on top of mold and turn upside down. Shake, holding serving dish tightly to the mold. If gelatine does not unmold readily, repeat.
ON-CAMERA SALADS
Aspic Canapés

MAKES 24 CANAPÉS • 40 CALORIES PER SERVING

 Impress guests with these extraordinary professional-looking aspic canapés. They’ll think you had a caterer prepare them.

INGREDIENTS

2 envelopes Knox Unflavored Gelatine
2 cans (10 1/2 oz. each) condensed beef broth
1 cup Madeira wine
1/4 teaspoon Tabasco
24 hard cooked egg slices
24 toasted bread rounds

1 Sprinkle gelatine on 1 cup of the beef broth to soften.
2 Place over low heat and stir until gelatine is dissolved.
3 Remove from heat and stir in remaining broth, wine and Tabasco.
4 Pour half of the mixture into a 15 x 10 x 1 pan or 2 8-inch square pans.
5 Chill mixture in refrigerator until almost firm.
6 Arrange egg slices 1 inch apart in jelly.
7 Spoon on remaining jelly, keeping egg slices in place and covered with aspic. Chill until firm.
8 Cut into rounds, leaving an aspic edge on each slice. Place on toast rounds cut to same size and serve.

Variations

HAM OR LIVER CANAPÉS:
Substitute liver or ham spread for the egg slices in the above recipe. Drop a teaspoonful onto almost firm jelly about an inch apart.

VARIETY CANAPÉS:
Before placing aspic rounds on toast rounds, spread with anchovy paste, sardine, shrimp, ham, or lobster paste.
Jellied Gazpacho

MAKES 8 SERVINGS • 20 CALORIES PER SERVING

Along with castles, olives and sherry, Spain has its beloved cold soup, gazpacho, doubly delicious jellied.

INGREDIENTS

- 1 envelope Knox Unflavored Gelatine
- 1 1/2 cups water, divided
- 1 bouillon cube
- 1/4 cup vinegar
- 1 teaspoon salt
- 1 teaspoon paprika
- 1/2 teaspoon basil
- 1/4 teaspoon ground cloves
- 1/2 teaspoon Tabasco
- 1 clove garlic, minced, optional
- 2 tablespoons finely chopped onion
- 1/2 cup finely chopped celery
- 1/2 cup finely chopped green pepper
- 1 1/2 cups finely chopped fresh tomatoes
- Sour cream, optional

1 Sprinkle gelatine on 1/2 cup of the water to soften.
2 Place over low heat and stir until gelatine is dissolved.
3 Remove from heat, add bouillon cube and stir until dissolved.
4 Add remaining 1 cup of water, vinegar and seasonings and mix.
5 Chill in refrigerator or in bowl of ice and water to unbeaten egg white consistency.
6 Fold in garlic, onion, celery, green pepper and tomatoes.
7 Cover and chill at least one hour.
8 Turn into soup cups or bowls and garnish with sour cream.

Variations

JELLIED CHICKEN GAZPACHO:
Use reconstituted canned chicken broth instead of the bouillon cube.

GAZPACHO WITH CHEESE:
Top soup with grated cheese instead of sour cream.

GAZPACHO WITH LEMON:
Substitute 1/2 cup lemon juice for vinegar.
Tomato Aspic
MAKES 4 SERVINGS • 33 CALORIES PER SERVING

Sparkling and refreshing Tomato Aspic adds a bright touch to any meal with its shimmering goodness.

INGREDIENTS
- 1 envelope Knox Unflavored Gelatine
- 3¼ cups tomato juice, divided
- ¼ teaspoon salt
- ⅛ teaspoon sugar
- ⅛ teaspoon Worcestershire sauce
- ⅛ teaspoon Tabasco
- 2 tablespoons lemon juice

Place over low heat and stir until gelatine is dissolved.

Turn into a 2-cup mold or individual molds.

**Variations**

**TOMATO-VEGETABLE ASPIC:**
Follow steps 1, 2 and 3 then chill mixture to unbeaten egg white consistency. Fold in 1 cup shredded cabbage, ½ cup chopped celery and 1 cup finely chopped green pepper. Turn into a 3-cup mold.

**OTHER VARIATIONS:**
Follow directions for Tomato-Vegetable Aspic substituting one of the following for the raw vegetables:
- 1½ cups cooked vegetables; 1 cup diced cooked chicken and ½ cup sliced olives; 1 cup cooked shrimp; or 1 cup slivered cooked ham and ½ cup pickle relish.

**TOMATO CHEESE BALLS:**
Follow steps 1, 2 and 3. Combine 1 (3-oz.) package cream cheese, 1 tbsp. each of minced celery, chopped stuffed olives and chopped chives and ½ tsp. salt; form into 6 balls. Pour tomato mixture into a 3-cup ring mold to depth of ¾”. Chill until partially set; place cheese balls in mixture. Cover with remaining tomato mixture which has cooled to unbeaten egg white consistency. Chill until firm.

1. Sprinkle gelatine on ½ cup of the tomato juice to soften.
2. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and stir in remaining 1¼ cups tomato juice, and seasonings.
4. Turn into a 2-cup mold or individual molds.
5. Chill until firm.
6. Unmold on serving plate.
7. Garnish with salad greens, cucumber slices and black olives. Serve with salad dressing.
Cranberry Soufflé Salad

MAKES 6 SERVINGS

A fit companion for holiday turkey, chicken or ham, this festive recipe is a colorful addition to any dinner.

INGREDIENTS

1 envelope Knox Unflavored Gelatine
2 tablespoons sugar
1/2 teaspoon salt
1 cup water
1/2 cup mayonnaise
2 tablespoons lemon juice

VARIATION

FRESH CRANBERRY SOUFFLÉ:
Substitute 2 cups fresh cranberries for canned sauce. Put through food chopper. Add 1/2 cup sugar. Let stand 10 minutes. Fold in with fruit and walnuts.

1 envelope Knox Unflavored Gelatine
1 teaspoon grated lemon rind
1 (1-lb) can whole cranberry sauce
1 orange or apple peeled and diced or 1 (8 1/2-oz.) can pineapple tidbits
1/4 cup chopped walnuts

1. Mix gelatine, sugar and salt thoroughly in a small saucepan.
2. Add water. Place over low heat, stirring constantly until gelatine is dissolved.
3. Remove from heat and stir in mayonnaise, lemon juice and lemon rind.
4. Blend with a rotary beater.
5. Pour into a refrigerator tray.
6. Quick chill in freezing unit 10 to 15 minutes, or until firm about 1 inch from edge but soft in center.
8. Turn into 4-cup mold or individual molds and chill until firm.
9. Unmold on serving plate; garnish with salad greens and serve with mayonnaise.
Fruit Nectar Salad

MAKES 6 SERVINGS • 97 CALORIES PER SERVING

A delectable jellied fruit salad to tempt heat-weary appetites in summer and add spark to menus the year round.

INGREDIENTS

1 envelope Knox Unflavored Gelatine
2 tablespoons sugar
1/4 teaspoon salt
1 (12-oz.) can apricot nectar
1/2 cup water
8 whole cloves
1 tablespoon lemon juice
1 1/2 cups drained diced mixed fruits, fresh, canned or frozen (thawed)*

1. Mix gelatine, sugar and salt thoroughly in a small saucepan.
2. Add nectar, water and cloves. Place over low heat and stir until gelatine is dissolved. Simmer 5 minutes.
3. Remove from heat and strain to remove cloves. Add lemon juice.
4. Place pan in bowl of ice and water or chill in refrigerator to unbeaten egg white consistency.
5. Fold in mixed drained fruits.
6. Turn into a 3-cup mold or individual molds and chill until firm.
7. Unmold on serving platter and garnish with greens and fruit. Serve with salad dressing.

Variations

PEACH NECTAR SALAD:
Substitute peach nectar for the apricot nectar.

PEAR NECTAR SALAD:
Substitute pear nectar for the apricot nectar.

NUT NECTAR SALAD:
Reduce the mixed fruit to 1 1/4 cups and add 1/4 cup chopped nuts.

CARROT NECTAR SALAD:
Reduce the mixed fruit to 1 cup and add 1/4 cup coarsely grated raw carrots.

NECTAR PERFECTION SALAD:
Substitute 1/2 cup shredded cabbage and 1 cup chopped celery for the diced mixed fruits.

NECTAR CHEESE SALAD:
Substitute 3/4 cup cottage cheese for 1/2 cup of the mixed fruit.

* If fresh or frozen pineapple is used boil for 2 minutes before combining with the gelatine.
Garden Patch Salad

MAKES 6 SERVINGS • 61 CALORIES PER SERVING

You can mix your vegetables with abandon here. They all contribute to the color and flavor of this jellied potpourri.

INGREDIENTS

- 1 envelope Knox Unflavored Gelatine
- 1/4 cup sugar
- 1/2 teaspoon salt
- 1 1/2 cups water, divided
- 1/4 cup lemon juice
- 2 cups cooked mixed vegetables

1. Mix gelatine, sugar and salt thoroughly in a small saucepan.
2. Add 1/2 cup of the water. Place over low heat, stirring constantly until gelatine is dissolved.
3. Remove from heat and stir in remaining 1 cup water, and lemon juice.
4. Chill mixture to unbeaten egg white consistency.
5. Fold in mixed vegetables.
6. Turn into a 3-cup mold or individual molds and chill until firm.
7. Unmold on serving platter and garnish with salad greens, scallions and radishes.

Variations

CARROT AND CELERY SALAD:
For the 2 cups mixed vegetables substitute 1 1/2 cups grated carrots, 1/4 cup finely diced celery and 1/4 cup dried green pepper.

CABBAGE SALAD:
For the 2 cups mixed vegetables substitute 1 1/2 cups finely shredded cabbage, 1/4 cup sliced radishes and 1/4 cup finely cut scallions.

EGG AND VEGETABLE SALAD:
Omit 1 cup of the cooked mixed vegetables and add 2 hard-cooked eggs, chopped and 1/2 cup slivered American cheese.

BEET AND COTTAGE CHEESE SALAD:
For the 2 cups mixed vegetables substitute 1 cup chopped cooked beets and 1 cup cottage cheese.
Golden Salad

MAKES 6 SERVINGS • 100 CALORIES PER SERVING

Pineapple, oranges and carrots add the Midas touch as well as savor to this distinctive golden treat.

Variation

CRUNCHY DESSERT SALAD:
Substitute 1/2 cup chopped nuts for the carrots.

* If fresh or frozen pineapple juice is used, boil for 2 minutes before combining with the gelatine.

INGREDIENTS

1 envelope Knox Unflavored Gelatine
3/4 cup sugar
1 teaspoon salt
3/4 cup canned pineapple syrup or juice
1/4 cup orange juice
1/4 cup vinegar
1 cup well-drained diced canned pineapple
1/2 cup drained orange sections, cut in small pieces
1/2 cup coarsely grated raw carrots

1. Mix gelatine, sugar and salt thoroughly in a small saucepan.
2. Add pineapple syrup or juice. Place over low heat, stirring constantly until gelatine is dissolved.
3. Remove from heat and stir in orange juice and vinegar. Chill to unbeaten egg white consistency.
4. Fold in canned pineapple, orange sections and carrots.
5. Turn into a 3-cup mold or individual molds and chill until firm.
6. Unmold by dipping mold in warm water to the depth of the gelatine.
7. Loosen around edge with the tip of a paring knife.
8. Place serving dish on top of mold and turn upside down. Shake, holding dish tightly to mold.
9. Garnish with salad greens and serve with salad dressing.
Grapefruit Ginger Salad

MAKES 6 SERVINGS • 68 CALORIES PER SERVING

Chopped ginger lends zip and zest to this palate-teaser. Try it with baked ham, roast veal, or fried chicken.

INGREDIENTS

- 1 envelope Knox Unflavored Gelatine
- 2 tablespoons sugar
- ⅛ teaspoon salt
- 1 (1 lb.) can unsweetened grapefruit sections
- 2 tablespoons lemon juice
- ¼ cup diced celery
- ¼ cup diced apples
- 1 teaspoon chopped crystalline ginger

1. Mix gelatine, sugar and salt thoroughly in a small saucepan.

2. Drain syrup from grapefruit sections. Add water to make 1 ¼ cups. Set sections aside.

3. Add ½ cup of the liquid to gelatine mixture. Place over low heat, stirring constantly until gelatine is dissolved.

4. Remove from heat and stir in remaining ¾ cup of liquid and lemon juice.

5. Chill mixture to unbeaten egg white consistency.

6. Fold in celery, apples, ginger and grapefruit sections.

7. Turn into a 3-cup mold or individual molds and chill until firm.

8. Remove from refrigerator and unmold on serving platter.

9. Garnish with salad greens and avocado slices. Serve with mayonnaise or salad dressing.
Green Salad Mold

INSTRUCTIONS

1. Mix gelatine, sugar, salt and pepper thoroughly in a saucepan.

2. Add 1/2 cup of the water.

3. Place over low heat, stirring constantly until gelatine is dissolved.

4. Remove from heat and stir in remaining 1 1/4 cups water, vinegar and lemon juice.

5. Chill mixture to unbeaten egg white consistency.

6. Fold in scallions, spinach, celery and carrots.

7. Turn into a 3-cup mold or individual molds and chill until firm.

8. Unmold by dipping mold in warm water to depth of the gelatine. Loosen around edge with tip of a paring knife.

9. Place serving dish on top of mold; turn upside down. Shake, holding dish tightly to mold. Garnish with tomatoes and olives.

INGREDIENTS

- 1 envelope Knox Unflavored Gelatine
- 1 tablespoon lemon juice
- 1/4 cup chopped scallions
- 1 cup shredded raw spinach
- 1 cup chopped celery
- 1/4 cup shredded raw carrots
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 1/4 cups water, divided
- 1/4 cup vinegar

Makes 6 servings • 29 calories per serving
Perfection Salad

A classic molded vegetable salad that is as popular today as when it was developed at the turn of the century.

INGREDIENTS

1 envelope Knox Unflavored Gelatine
1/4 cup sugar
1/2 teaspoon salt
1 1/4 cups water, divided
1/4 cup vinegar
1 tablespoon lemon juice
1/2 cup finely shredded cabbage
1 cup chopped celery
1 pimiento, cut in small pieces
or 2 tablespoons chopped sweet red or green pepper

Variations

PINEAPPLE PERFECTION SALAD:
Substitute 3/4 cup canned pineapple juice for 1/4 cup of the water. Reduce sugar to 2 tablespoons.

OLIVE PERFECTION SALAD:
Substitute 1/2 cup chopped ripe olives for the pimiento.

RED CABBAGE PERFECTION:
Substitute shredded red cabbage for the regular cabbage.

PEANUT PERFECTION:
Substitute 1/2 cup chopped peanuts for the celery.

CUCUMBER AND ONION PERFECTION:
Substitute 1/2 cup chopped cucumbers and 1 small onion, chopped, for the celery.

CAULIFLOWER PERFECTION SALAD:
Substitute 1/2 cup finely cut crisp raw cauliflower and 2 tablespoons chopped green pepper for 1/2 cup of the chopped celery.

1. Mix gelatine, sugar and salt thoroughly in a small saucepan.
2. Add 1/2 cup of the water. Place over low heat, stirring constantly until gelatine is dissolved.
3. Remove from heat and stir in remaining 3/4 cup of water, vinegar and lemon juice.
4. Chill mixture to unbeaten egg white consistency.
5. Fold in shredded cabbage, celery and pimiento or pepper.
6. Turn into a 2-cup mold or individual molds and chill until firm.
7. Unmold on serving plate and garnish with salad greens. Serve with salad dressing.
Waldorf Salad

MAKES 6 SERVINGS • 103 CALORIES PER SERVING

Everyone enjoys Waldorf Salad. New on the salad scene is an exceptionally fine variation of this popular favorite.

INGREDIENTS

- 1 envelope Knox Unflavored Gelatine
- \( \frac{1}{4} \) cup vinegar or lemon juice
- \( \frac{3}{4} \) cup sugar
- 2 cups diced tart apples
- \( \frac{1}{2} \) teaspoon salt
- \( \frac{1}{2} \) cup diced celery
- \( \frac{1}{4} \) cup chopped pecans
- \( \frac{1}{2} \) cup water, divided

1. Mix gelatine, sugar and salt thoroughly in a small saucepan.
2. Add \( \frac{1}{2} \) cup of the water.
3. Place over low heat, stirring constantly until gelatine is dissolved.
4. Remove from heat and stir in remaining 1 cup water, vinegar or lemon juice.
5. Chill mixture to unbeaten egg white consistency.
6. Fold in diced apples, chopped celery and chopped nuts.
7. Turn into a 4-cup mold or individual molds and chill until firm.
8. Unmold by dipping mold in warm water to the depth of the gelatine. Loosen around edge with tip of a paring knife.
9. Place serving dish on mold and turn upside down. Shake, holding serving dish tightly to mold. Garnish with fruit.
Cranberry Orange Relish

MAKES 9 SERVINGS • 118 CALORIES PER SERVING

A tangy relish can change an average dinner into an outstanding one. Accomplish the feat easily with this and its variations.

INGREDIENTS
1 orange, quartered and seeded
2 cups cranberries
1 cup sugar
1 envelope Knox Unflavored Gelatine
1 cup bottled cranberry juice cocktail, divided

1 Sprinkle gelatine on 1/2 cup of the cranberry juice to soften.
2 Add sugar and mix well.
3 Put orange and cranberries through food chopper.
4 Place over low heat and stir until gelatine is dissolved.
5 Remove from heat and stir in remaining 1/2 cup cranberry juice, and orange-cranberry mixture.
6 Turn into individual molds and chill until firm.
7 Unmold on orange slices and serve with cold meats or chicken.

Variations
CRANBERRY TANGERINE RELISH:
Substitute 2 tangerines for the orange.

CRANBERRY APPLE RELISH:
Substitute 1 apple for the orange.

CRANBERRY NUT RELISH:
Add 1/4 cup chopped nuts to the orange cranberry mixture.

CRANBERRY PINEAPPLE RELISH:
Add 1/4 cup well drained canned crushed pineapple to the orange cranberry mixture.

CRANBERRY ORANGE RING:
Prepare recipe and turn into a 3-cup ring mold. When firm unmold on serving plate and fill center with celery curls.
**Jellied Tomato Bouillon with Sherry**

**MAKES 4 SERVINGS**

55 calories per serving

1 envelope Knox Unflavored Gelatine
1 cup bouillon or consommé, divided
1 cup tomato juice
1/4 cup sherry
1 tablespoon lemon juice

1. Sprinkle gelatine on 1/2 cup of the bouillon to soften.
2. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and stir in remaining 1/2 cup bouillon and remaining ingredients.
4. Pour into an 8-inch square pan or serving dishes and chill until firm.
5. To serve from 8-inch square pan, cut into cubes or break up with a fork before turning into serving dish.
6. If desired, 1 teaspoon caviar may be placed in each serving dish before spooning into soup.

**Molded Tomato Relish**

**MAKES 6 SERVINGS**

29 calories per serving

1 envelope Knox Unflavored Gelatine
1 tablespoon sugar
1/4 teaspoon salt
1 1/2 cups water, divided
1 bouillon cube
3 tablespoons lemon juice
1/4 teaspoon Tabasco
1 cup peeled and chopped tomato
1/4 cup chopped green pepper
1/2 cup chopped celery
2 tablespoons minced onion

1. Mix gelatine, sugar and salt thoroughly in a small saucepan.
2. Add 1/2 cup of the water and bouillon cube. Place over low heat, and stir until gelatine and bouillon cube are dissolved.
3. Remove from heat and stir in remaining 3/4 cup water, lemon juice and Tabasco. Chill to unbeaten egg white consistency.
4. Fold in vegetables and spoon into 6 individual molds. Chill until firm.
5. Unmold on crisp lettuce and garnish with cottage cheese, if desired.

**Jellied Sherry Meat Garnish**

**MAKES 6 SERVINGS**

76 calories per serving

1 envelope Knox Unflavored Gelatine
2 tablespoons sugar
3/4 cup water
1/4 cup orange juice
2 tablespoons lemon juice
3/4 cup sweet sherry wine

1. Mix gelatine and sugar thoroughly in a small saucepan.
2. Add water. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and stir in remaining ingredients.
4. Turn into a 2-cup mold and chill until firm.
5. Unmold and serve with turkey, chicken, ham or beef.

**Molded Tomato Relish Molds**

**MAKES 6 TO 8 SERVINGS**

97 calories per serving

1 envelope Knox Unflavored Gelatine
1 cup water
1/4 cup mayonnaise
1 cup mustard pickle relish
1/2 cup finely diced green pepper
2 tablespoons finely chopped onion
1 cup finely diced celery

1. Sprinkle gelatine on water to soften.
2. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and stir into mayonnaise. Chill to unbeaten egg white consistency.

**Basic Beef or Chicken Aspic**

**MAKES 6 SERVINGS**

79 calories per serving

1 envelope Knox Unflavored Gelatine
2 cups water, divided
2 bouillon cubes, beef or chicken
1/4 teaspoon Worcestershire sauce
1 teaspoon grated onion
Dash of pepper
1 1/2 cups diced cooked meat and vegetables*

1. Sprinkle gelatine on 1/2 cup of the water to soften.
2. Add bouillon cube. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and add remaining 1 1/2 cups water, Worcestershire sauce, onion and pepper. Chill to unbeaten egg white consistency.
4. Fold in meat and vegetables. Turn into a 4-cup mold or individual molds and chill until firm.
5. Unmold on serving plate and garnish with salad greens.

**Variations**

Substitute canned bouillon or consommé for water and bouillon cubes.

*Suggested Combinations:
1 1/4 cups diced cooked chicken and 1/2 cup cooked seasoned vegetables.
1 1/4 cups diced cooked ham and 2 hard-cooked eggs, chopped.
1 cup diced leftover meat, 1/4 cup diced celery and 2 tablespoons chopped green pepper.

**Molds**

all types of dishes and pans can serve as molds for gelatine.

*For special occasions it is nice to have a decorative mold but for everyday use utensils that you have in the kitchen such as muffin pans, cake pans, ice cube trays, coffee cans, custard cups, mixing bowls or even paper cups are very satisfactory.*
Molded Vegetable Salad

MAKES 6 SERVINGS

54 calories per serving

1 envelope Knox Unflavored Gelatine
1/4 cup sugar
1/4 teaspoon salt
1 1/4 cups water, divided
1/2 cup lemon juice
12 thin slices unpeeled cucumber
3/4 cup finely shredded cabbage
1/2 cup diced celery

1. Mix gelatine, sugar and salt thoroughly in a saucepan.
2. Add 1/2 cup of the water. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and stir in remaining 3/4 cup water and lemon juice.
4. Arrange a few of the vegetables in an attractive design in the bottom of a 3-cup mold.
5. Spoon in enough of the gelatine to cover the vegetables. Chill remaining gelatine to unbeaten egg white consistency.
6. Fold in remaining vegetables. Turn into mold and chill until firm.
7. Unmold on serving plate and garnish with salad greens.

Savory Cottage Cheese Salad

MAKES 8 SERVINGS

59 calories per serving

1 envelope Knox Unflavored Gelatine
1 tablespoon sugar
1/2 teaspoon salt
1/2 cup water
2 cups (16 oz.) cottage cheese
2 tablespoons horseradish
1/2 cup heavy cream, whipped
2 cups diced apple (2 medium)
1/4 cup finely diced green pepper

1. Mix gelatine, sugar and salt thoroughly in a saucepan.
2. Add water. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and stir in remaining 2 cups water and lemon juice. Chill to unbeaten egg white consistency.
4. Fold in fruit. Turn into a 2-cup mold and chill until firm.
5. Unmold on serving plate and garnish with watercress.

Variation

For 4 to 6 servings make up 1/2 of the recipe. Substitute fruit juice for part of the water.

Cucumber and Grapefruit Mold

MAKES 6 SERVINGS

72 calories per serving

1 envelope Knox Unflavored Gelatine
1 tablespoon sugar
1/4 teaspoon salt
(1 lb.) can grapefruit sections
1 tablespoon vinegar
1 cup diced cucumber

1. Mix gelatine, sugar and salt thoroughly in a saucepan.
2. Add 1 cup of the water. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and stir in remaining 2 cups water and lemon juice. Chill to unbeaten egg white consistency.
4. Fold in fruit. Turn into a 2-cup mold and chill until firm.
5. Unmold on serving plate and garnish with salad greens.

Spiced Peach Salad

MAKES 4 SERVINGS

98 calories per serving

1 envelope Knox Unflavored Gelatine
1 tablespoon sugar
1/4 teaspoon salt
(1 lb.) can sliced peaches
6 whole cloves
1 stick cinnamon
1/4 cup vinegar

1. Mix gelatine, sugar and salt thoroughly in a saucepan.
2. Drain peaches. Set peach slices aside. Add water to syrup to make 1 1/4 cups liquid. Add to gelatine with cloves and cinnamon. Place over heat and simmer about 10 minutes. Strain.
3. Remove from heat and stir in vinegar. Chill to unbeaten egg white consistency.
4. Fold in peaches. Turn into a 2-cup mold or individual molds and chill until firm.
5. Unmold on a serving plate and garnish with salad greens.
ON-CAMERA MAIN DISHES
Light-as-air Chicken Mousse is a festive choice for luncheons, buffets, engagement parties, and particularly Sunday-night suppers.

**INGREDIENTS**

- 1 envelope Knox Unflavored Gelatine
- 1 1/2 cups chicken broth, divided
- 1 tablespoon onion juice
- 1 1/4 cups diced cooked or canned chicken
- 2 tablespoons chopped celery
- 1 tablespoon chopped stuffed olives
- 1 cup heavy cream, whipped

1 Sprinkle gelatine on 1/2 cup of the chicken broth to soften.

2 Place over low heat and stir until gelatine is dissolved.

3 Remove from heat and stir in remaining 1 cup chicken broth and onion juice.

4 Chill mixture to unbeaten egg white consistency.

5 Fold in chicken, celery, olives and whipped cream.

6 Turn into a 4-cup mold and chill until firm.

7 Unmold on serving plate and garnish with water cress and radish roses.

**Variations**

**FISH MOUSSE:**
Substitute tuna, salmon or lobster for the chicken. Increase the celery to 1/4 cup and substitute 2 tablespoons chopped green pepper for the olives.

**HAM MOUSSE:**
Substitute ham for the chicken. Fold in 1 teaspoon prepared mustard with the ham and other ingredients.

**CHICKEN AND VEGETABLE MOUSSE:**
Reduce chicken to 1 cup and omit celery and olives. Add 1/2 cup cooked mixed vegetables.

**TURKEY MOUSSE:**
Substitute turkey for chicken.

**CHICKEN AND PINEAPPLE MOUSSE:**
Reduce chicken to 1 cup and add 1/4 cup drained canned crushed pineapple.
Molded Avocado and Tuna

MAKES 8 SERVINGS

A dreamy two-layered main dish salad with great eye appeal plus a divine combination of flavors.

INGREDIENTS

**Avocado Layer**
- 1 envelope Knox Unflavored Gelatine
- ¾ cup water
- 1 large avocado, peeled and mashed (1 cup mashed)
- 2 tablespoons lemon juice
- ½ cup sour cream
- ½ cup mayonnaise
- 1 teaspoon salt
- ⅛ teaspoon Tabasco

**Tuna Layer**
- 1 envelope Knox Unflavored Gelatine
- 1 ½ cups water, divided
- 3 tablespoons lemon juice
- 1 teaspoon salt
- 1 can (6½ or 7 oz.) tuna
- 1 cup diced celery
- ⅛ cup diced pimiento

TO PREPARE AVOCADO LAYER:
1. Sprinkle gelatine on water to soften. Place over low heat and stir until gelatine is dissolved.
2. Remove from heat and chill mixture in refrigerator or in bowl of ice and water to unbeaten egg white consistency.
4. Turn into a 9 x 5 loaf pan and chill until almost firm.

TO PREPARE TUNA LAYER:
5. Sprinkle gelatine on ½ cup of the water to soften.
6. Place over low heat and stir until gelatine is dissolved.
7. Remove from heat and stir in remaining ¾ cup water, lemon juice and salt. Chill to unbeaten egg white consistency.
8. Fold in remaining ingredients. Turn on top of almost firm avocado layer. Chill until firm.
9. Unmold on serving dish and garnish with additional avocado slices and olives.
Tuna Mold

MAKES 4 SERVINGS • 190 CALORIES PER SERVING

Ideal for meatless meals and hot-weather dining, this hearty main-dish salad is a compliment-getter.

INGREDIENTS
1 envelope Knox Unflavored Gelatine
1 3/4 cups milk, divided
2 egg yolks
1 teaspoon salt
Dash pepper
1 teaspoon prepared mustard
1 can (6 or 7 oz.) tuna, drained and flaked
2 tablespoons lemon juice
1/2 cup chopped celery
2 tablespoons finely chopped pimiento
Cooked marinated green peas

1. Stir gelatine into 1/2 cup of the milk to soften.
2. Beat egg yolks, remaining 1 1/4 cups milk, salt and pepper together; add to gelatine mixture.
3. Place over low heat, stirring constantly until gelatine is dissolved, about 5 minutes.
4. Remove from heat. Chill mixture to unbeaten egg white consistency.
5. Stir gelatine into 2 cup of the milk to soften.
6. Place over low heat, stirring constantly until gelatine is dissolved, about 5 minutes.
7. Combine tuna, mustard, lemon juice, celery and pimiento. Fold into gelatine mixture.
8. Turn into a 3-cup ring mold or individual molds; chill until firm.
9. Unmold on serving plate and garnish with salad greens. Fill center with green peas.

Variations

OTHER FISH MOLDS:
Substitute salmon, lobster or crab meat for the tuna.

CURRIED TUNA MOLD:
Add 1/4 teaspoon curry powder to ingredients in Step 5.

TANGY TUNA MOLD:
Substitute 1 1/2 teaspoons horse-radish for the mustard. Add 1/4 teaspoon paprika.

TUNA LOAF:
For a party, double recipe and turn into a 9 x 5 loaf pan. Serve with sliced cucumbers, tomato wedges, and radish roses.

TUNA PICKLE SALAD
Substitute 2 tablespoons diced sweet pickle for pimiento.

SHRIMP MOLD
Substitute 1 cup cooked chopped shrimp for tuna.
Deviled Egg Mold

MAKES 6 SERVINGS

Eggs take on airs and the result teams up wonderfully well with sliced cold meats or poultry.

INGREDIENTS

- 1 envelope Knox Unflavored Gelatine
- 1/2 cup water
- 1 teaspoon salt
- 2 tablespoons lemon juice
- 1/4 teaspoon Worcestershire sauce
- 1/8 teaspoon cayenne pepper
- 3/4 cup mayonnaise
- 1 1/2 teaspoons grated onion
- 1/2 cup finely diced celery
- 1/4 cup finely diced green pepper
- 1/4 cup chopped pimiento
- 4 hard-cooked eggs, chopped

1. Sprinkle gelatine on water to soften.
2. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and add salt, lemon juice, Worcestershire sauce and cayenne pepper. Cool.
5. Turn into a 3 cup mold or individual molds and chill until firm.
6. Unmold by dipping mold in warm water to depth of the gelatine.
7. Loosen around edge with the tip of a paring knife.
8. Place serving dish on top of mold and turn upside down. Shake, holding dish tightly to mold.
9. Garnish with salad greens and green pepper and serve with salad dressing.
**Corned Beef and Slaw Salad**

**MAKES 9 SERVINGS**

Are you a corned beef and cabbage fan? You'll like this appetizing layered salad, a new way to serve the combination.

**INGREDIENTS**

**Cabbage Layer**
- 1 envelope Knox Unflavored Gelatine
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1 1/4 cups water, divided
- 2 tablespoons lemon juice
- 1/4 cup vinegar
- 2 tablespoons chopped green pepper
- 2 cups finely shredded cabbage

**Corned Beef Layer**
- 1 envelope Knox Unflavored Gelatine
- 1/2 cup water
- 2 tablespoons lemon juice
- 1/4 teaspoon salt
- 1/4 cup mayonnaise
- 1/4 cup minced onion
- 1/2 cup chopped sweet pickle
- 1/2 cup diced celery
- 1 can (12 oz.) corned beef, finely cut

1. TO PREPARE CABBAGE LAYER
   - Mix gelatine, sugar and salt thoroughly in a small saucepan.

2. Add 1/2 cup of the water. Place over low heat, stirring constantly until gelatine is dissolved.

3. Remove from heat and stir in remaining 1/4 cup water, lemon juice and vinegar. Chill mixture to unbeaten egg white consistency.

4. Fold in green pepper and cabbage. Turn into an 8-inch square pan and chill until almost firm.

5. TO PREPARE CORNED BEEF LAYER
   - Sprinkle gelatine on cold water to soften.

6. Place over low heat and stir until gelatine is dissolved.

7. Remove from heat and stir in lemon juice and salt; cool. Gradually add mayonnaise.

8. Mix in remaining ingredients. Turn on top of almost firm first layer and chill until firm.

9. Unmold on board; cut into squares and place on serving platter. Serve with mayonnaise.
Cottage Cheese and Kidney Bean Salad

MAKES 6 SERVINGS

Hearty enough for a luncheon main dish, this salad has a tempting combination of flavors everyone will enjoy.

INGREDIENTS

1 1/2 cups cottage cheese
1 envelope Knox Unflavored Gelatine
1 cup milk, divided
3/4 cup French dressing
1 tablespoon minced onion
Dash pepper
1 cup cooked or canned kidney beans, drained
1 cup shredded cabbage

1. Sieve or beat cheese on high speed of electric mixer 3 minutes.
2. Stir gelatine into 1/2 cup of the milk to soften.
3. Place over low heat, stirring constantly until gelatine is dissolved.
4. Remove from heat and stir in remaining 1/2 cup milk, French dressing, onion, pepper and cottage cheese.
5. Place pan in bowl of ice and water or chill in refrigerator to unbeaten egg white consistency.
6. Fold in drained kidney beans and shredded cabbage.
7. Turn into a 4-cup mold and chill until firm.
8. Unmold by dipping mold in warm water to the depth of the gelatine. Loosen around edge with tip of paring knife.
9. Place serving dish on mold; turn upside down. Shake, holding dish tightly to mold. Garnish with greens and cucumbers.
Salmon Mousse

**MAKES 4 SERVINGS**

1 envelope Knox Unflavored Gelatine  
1 tablespoon sugar  
1 teaspoon salt  
1 teaspoon dry mustard  
3/4 cup water  
1/4 cup vinegar  
2 cups flaked canned salmon  
1 cup finely diced celery  
1 tablespoon capers  
1/2 cup heavy cream, whipped

1. Mix gelatine, sugar, salt and mustard thoroughly in a small saucepan.
2. Add water and vinegar. Place over low heat, stirring constantly until gelatine is dissolved.
3. Remove from heat and chill until gelatine is dissolved.
4. Fold in salmon, celery and capers. Fold in whipped cream.
5. Turn into a 6-cup ring mold and chill until firm.
6. Unmold on serving plate and garnish with salad greens.

**LOW CALORIE MOUSSE**

196 calories per serving

Substitute 1/2 cup icy cold evaporated milk for the heavy cream and whip.

Spicy Ham and Potato Salad Ring

**MAKES 8 SERVINGS**

**HAM LAYER**

1 1/2 cups diced, cooked ham  
2 tablespoons minced onion  
1/2 cup mayonnaise or salad dressing  
1/2 cup chili sauce  
1 teaspoon horseradish  
2 teaspoons prepared mustard  
1/4 teaspoon Tabasco  
1 envelope Knox Unflavored Gelatine  
1/2 cup water

1. Grind or finely chop ham. Combine with onion, mayonnaise, chili sauce, horseradish, mustard and Tabasco.
2. Sprinkle gelatine on water to soften.
3. Place over low heat and stir until gelatine is dissolved.
4. Fold in ham, celery and capers. Fold in unmixed gelatine.
5. Turn into a 3-cup mold or individual molds and chill until firm.
6. Unmold on serving plate and garnish with salad greens.

**POTATO LAYER**

2 cups diced cooked potatoes  
1 cup diced celery  
1 small onion, minced  
2 tablespoons finely chopped green pepper  
1/2 cup mayonnaise or salad dressing  
1 tablespoon vinegar  
1 1/4 teaspoons salt  
1/2 teaspoon pepper  
1 envelope Knox Unflavored Gelatine  
1/2 cup water

1. Combine potatoes, celery, onion, green pepper, mayonnaise, vinegar, salt and pepper.
2. Sprinkle gelatine on water to soften.
3. Place over low heat and stir until gelatine is dissolved.
4. Fold in potato mixture. Turn onto ham mixture and chill until firm.
5. Unmold on serving plate and garnish with salad greens and wedges of tomato.

Jellied Veal Loaf

**MAKES 8 SERVINGS**

3-pound boned veal rump  
4 cups water  
1 onion, sliced  
1 celery stalk and leaves  
2 teaspoons monosodium glutamate  
1 tablespoon salt  
1/2 teaspoon dried basil  
3 bay leaves  
1/4 teaspoon peppercorns  
1 tablespoon mixed pickling spice  
2 envelopes Knox Unflavored Gelatine  
3 tablespoons finely chopped parsley

1. Put veal in saucepan with tight-fitting cover. Add water, onion, celery, monosodium glutamate, salt, basil, bay leaves, peppercorns and pickling spice.
2. Cover and bring to boil. Reduce heat and simmer 2 hours. Remove veal; chill.
4. Measure remaining broth. Boil to reduce to 3 cups, if necessary.
5. Sprinkle gelatine on reserved cold broth to soften. Add to the hot broth and stir until gelatine is dissolved.
6. Chill until slightly thicker than unbeaten egg white consistency.
7. Cut veal into julienne strips. Fold veal and parsley into gelatine mixture.
8. Turn into a 9 x 4 loaf pan and chill until firm. Serve with Caper Sauce.

**CAPER SAUCE**

1 bottle (2 1/2 oz.) capers  
1 cup mayonnaise  
2 teaspoons lemon juice  
1/4 teaspoon Tabasco

1. Drain liquid from capers into mayonnaise. Add lemon juice and Tabasco and stir until smooth.
2. Add capers and serve with veal loaf.

Chicken and Sour Cream Mold

**MAKES 8 SERVINGS**

2 envelopes Knox Unflavored Gelatine  
2 1/2 cups chicken broth, divided  
2 tablespoons grated onion  
1 teaspoon salt  
Dash pepper  
2 cups cooked diced chicken  
1/2 cup toasted slivered almonds  
1/2 cup sliced black olives  
2 cups sour cream

1. Sprinkle gelatine on 1 cup of the chicken broth to soften.
2. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and stir in remaining 1 1/2 cups chicken broth, onion, salt and pepper. Chill to unbeaten egg white consistency.
4. Fold in chicken, almonds, olives and sour cream.
5. Turn into a 6-cup mold and chill until firm.
6. Unmold on serving plate and garnish with salad greens.

Chicken and Pineapple Salad

**MAKES 4 SERVINGS**

1 envelope Knox Unflavored Gelatine  
1 1/2 cups chicken stock, divided  
1/2 teaspoon salt  
2 tablespoons lemon juice  
1/4 cup canned pineapple syrup*  
1 1/2 cups diced cooked or canned chicken  
1/2 cup dried crushed pineapple  
1/2 cup diced celery

1. Sprinkle gelatine on 1/2 cup of the chicken stock to soften.
2. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and stir in remaining 1 1/2 cups chicken stock, salt, lemon juice and pineapple syrup. Chill to unbeaten egg white consistency.
4. Fold in chicken, pineapple and celery. Turn into a 3-cup mold and chill until firm.
5. Unmold on serving plate and garnish with salad greens.

*If fresh or frozen pineapple juice is used, boil for 2 minutes before combining with the gelatine.

TO CUT DOWN ON CHILLING TIME

divide the liquid and add part of it cold. This will help cool off the mixture and speed up the gelling process.
Shrimp Chili Mold

**MAKES 6 SERVINGS**

66 calories per serving

- 1 envelope Knox Unflavored Gelatine
- 11/2 tablespoons sugar
- 1/2 teaspoon salt
- Dash pepper
- 1 1/4 cups water, divided
- 1/4 cup lemon juice
- 1/4 cup chili sauce
- 1 cup cooked or canned shrimp
- 2 tablespoons pickle relish

1. Mix gelatine, sugar, salt and pepper thoroughly in a small saucepan.
2. Add 1/2 cup of the water. Place over low heat, stirring constantly until gelatine is dissolved.
3. Remove from heat and stir in remaining 3/4 cup water, lemon juice and chili sauce. Chill to unbeaten egg white consistency.
4. Fold in shrimp and pickle relish. Turn into a 3-cup mold and chill until firm.
5. Unmold on serving plate and garnish with salad greens.

**BEFORE ADDING SOLIDS**

Chill gelatine to unbeaten egg white consistency. If mixture is too thin the solids will sink to the bottom or rise to the top.

Molded Macaroni and Cheese

**MAKES 6 SERVINGS**

- 1 envelope Knox Unflavored Gelatine
- 1 1/4 cups water, divided
- 1 cup grated American cheese
- 1 tablespoon lemon juice
- 2 teaspoons grated onion
- 1 teaspoon salt
- 2 tablespoons chopped parsley
- 1 tablespoon chopped pimiento
- 1/2 cup diced celery
- 1/2 cups cooked broken macaroni
- 1/2 cup mayonnaise

1. Sprinkle gelatine on 1/2 cup of the water to soften.
2. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and stir in remaining 1/4 cup water and cheese. Stir until cheese has softened.
4. Add lemon juice, onion and salt. Chill to unbeaten egg white consistency.
5. Fold in remaining ingredients. Turn into 3-cup mold and chill until firm.
6. Unmold on serving plate and garnish with salad greens.

**Tomato-Chicken Salad Mold**

**MAKES 8 TO 12 SERVINGS**

82 calories per serving

- 2 envelopes Knox Unflavored Gelatine
- 1 (10 1/2 oz.) can condensed consommé, divided
- 1 (17 1/2 oz.) can tomato juice
- 1/2 teaspoon salt
- 2 tablespoons lemon juice
- 1/4 teaspoon Tabasco
- 2 (5 oz. each) cans boned chicken or turkey, diced
- 1 cup chopped celery
- 1/2 cup chopped cucumber
- 1/4 cup chopped stuffed olives

1. Sprinkle gelatine on 1 cup of the consommé to soften.
2. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and stir in remaining consommé, tomato juice, salt, lemon juice and Tabasco. Chill to unbeaten egg white consistency.
4. Fold in chicken, celery, cucumber and olives. Turn into a 6-cup mold and chill until firm.
5. Unmold on serving plate and garnish with salad greens.

Molded Turkey and Cranberry

**MAKES 8 SERVINGS**

Cranberry Layer

- 1 envelope Knox Unflavored Gelatine
- 1/2 cup water
- 1 (1 lb.) can whole cranberry sauce
- 1 medium apple, diced
- 2 tablespoons lemon juice

1. Sprinkle gelatine on water to soften.
2. Place over low heat and stir until gelatine is dissolved.
3. Combine cranberry sauce, apple and lemon juice. Add dissolved gelatine and stir until blended.
4. Turn into a 9 x 5 loaf pan and chill until almost firm.

Turkey Layer

- 1 envelope Knox Unflavored Gelatine
- 1/2 cup water
- 2 cups finely diced cooked turkey
- 1 cup finely diced celery
- 1/4 cup chopped parsley
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup salad dressing
- 1/2 cup light cream

1. Sprinkle gelatine on water to soften.
2. Place over low heat and stir until gelatine is dissolved.
3. Combine remaining ingredients. Add dissolved gelatine and stir until well blended.
4. Turn into loaf pan on top of first layer and chill until firm.
5. Unmold on serving plate and garnish with parsley and olives.

Lobster Salad

**MAKES 4 SERVINGS**

- 1 envelope Knox Unflavored Gelatine
- 1/2 cup water
- 1/2 teaspoon salt
- 2 tablespoons lemon juice
- 1/4 teaspoon Tabasco
- 1 cup mayonnaise
- 1 teaspoon minced onion
- 1/2 cup diced celery
- 1/4 cup chopped green pepper
- 1/4 cup chopped pimiento

1. Sprinkle gelatine on water to soften.
2. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and stir in salt, lemon juice and Tabasco. Cool.
4. Stir gelatine mixture into mayonnaise. Chill to unbeaten egg white consistency.
5. Fold in remaining ingredients.
6. Turn into a 3-cup mold or individual molds and chill until firm.
7. Unmold on serving platter and serve with salad greens and mayonnaise or salad dressing.

Silhouette Salad

**MAKES 4 SERVINGS**

140 calories per serving

- 1 envelope Knox Unflavored Gelatine
- 1 cup water, divided
- 1 (10 1/2 oz.) can condensed cream of chicken or mushroom soup
- 1 tablespoon lemon juice
- Dash black pepper
- 1 (5 oz.) can boned chicken or turkey, diced
- 1/2 cup chopped celery
- 1/4 cup chopped green pepper
- 2 tablespoons chopped pimiento
- 2 teaspoons grated onion

1. Sprinkle gelatine on 1/2 cup of the water to soften.
2. Place over low heat and stir until gelatine is dissolved.
3. Remove from heat and blend in soup until smooth. Add remaining 1/2 cup water, lemon juice and pepper. Chill to unbeaten egg white consistency.
4. Fold in chicken, celery, green pepper, pimiento and onion.
5. Turn into a 3-cup mold or individual molds and chill until firm.
6. Unmold on serving plate and garnish with salad greens.
Brown Derby Black Bottom Pie

Famous and rightly so, this scrumptious pie will add stature to your reputation as a hostess.

INGREDIENTS

1 envelope Knox Unflavored Gelatine
\( \frac{3}{4} \) cup sugar
\( \frac{3}{8} \) teaspoon salt
1 egg yolk
\( \frac{3}{4} \) cup milk

3 squares unsweetened chocolate
1 cup icy cold evaporated milk, whipped
1 teaspoon vanilla
1 9-inch baked pie shell
Whipped cream

1. Mix gelatine, sugar and salt thoroughly in a saucepan.
2. Beat egg yolk and milk together.
3. Add to gelatine mixture. Add chocolate.
4. Cook over medium heat, stirring constantly until chocolate is melted. Do not boil.
5. Remove from heat and beat with a rotary beater until smooth.
6. Place pan in bowl of ice and water or chill in refrigerator, stirring occasionally, until mixture mounds slightly when dropped from spoon.
7. Fold in whipped evaporated milk and vanilla.
8. Turn into a baked pie shell and chill until firm.
Lemon Chiffon Pie

End dinner on a perfect note with this unbelievably light Lemon Chiffon Pie. It's so lemony and so good.

INGREDIENTS

- 1 envelope Knox Unflavored Gelatine
- 1 cup sugar, divided
- 1/4 teaspoon salt
- 4 eggs, separated
- 1/2 cup lemon juice
- 1/2 cup water
- 2 teaspoons grated lemon rind
- 1 9-inch baked pie shell

1. Mix gelatine, 1/2 cup of the sugar and salt thoroughly in top of double boiler.
2. Beat egg yolks, lemon juice and water together; add to gelatine.
3. Cook over boiling water, stirring constantly until gelatine is dissolved, about 5 minutes.
4. Remove from heat and stir in grated lemon rind.
5. Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon.
7. Fold gelatine mixture into stiffly beaten egg whites.
8. Turn into a baked pie shell.
Mincemeat Chiffon Pie

MAKES 1 9-INCH PIE

Elegant is the word for this luscious chiffon version of a traditional favorite so light it knows no season.

INGREDIENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>1 envelope Knox Unflavored Gelatine</td>
<td>1</td>
</tr>
<tr>
<td>⅓ cup water</td>
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<tr>
<td>⅔ cup rum</td>
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<tr>
<td>1 ½ cups prepared mincemeat</td>
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<tr>
<td>3 egg whites</td>
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<tr>
<td>½ cup sugar</td>
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<tr>
<td>⅛ teaspoon salt</td>
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<tr>
<td>1 cup heavy cream, whipped</td>
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<tr>
<td>1 9-inch baked pie shell</td>
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<tr>
<td>Maraschino cherries</td>
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<tr>
<td>⅔ cup heavy cream, whipped</td>
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<tr>
<td>⅛ teaspoon salt</td>
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<tr>
<td>1 9-inch baked pie shell</td>
<td></td>
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<tr>
<td>Maraschino cherries</td>
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</tbody>
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1 Sprinkle gelatine on water to soften.

2 Place over low heat, stirring constantly until gelatine is dissolved.

3 Remove from heat and stir in rum and mincemeat.

4 Chill in refrigerator or in bowl of ice and water, stirring occasionally, until the mixture mounds when dropped from spoon.

5 Beat egg whites until stiff. Beat in sugar and salt.

6 Fold gelatine mixture into stiffly beaten egg whites.

7 Fold in whipped cream.

8 Turn into a baked pie shell.

9 Garnish with Maraschino cherries, and chill until firm.
If you're looking for a memorable dessert, search no more. Unsurpassed, this glamorous pie is a fitting climax to dinner.

**INGREDIENTS**

- 1 envelope Knox Unflavored Gelatine
- 3/4 cup sugar, divided
- 1/4 teaspoon salt
- 3 eggs, separated
- 1 1/4 cups milk
- 1 cup heavy cream
- 2 teaspoons rum flavoring or 3 tablespoons rum or sherry
- 1 tablespoon chopped maraschino cherries
- 1 9-inch baked pie shell
- Shaved chocolate

1. Mix gelatine, 1/2 cup of the sugar and salt thoroughly in top of double boiler.
2. Beat egg yolks, milk and cream together. Add to gelatine.
3. Cook over boiling water, stirring constantly until gelatine is dissolved, about 5 minutes.
4. Remove from heat and stir in desired flavoring.
5. Chill in refrigerator or in bowl of ice and water, stirring occasionally, until the mixture mounds when dropped from spoon.
7. Fold gelatine mixture and cherries into stiffly beaten egg whites.
8. Turn into a baked pie shell and top with chocolate.
9. Chill in refrigerator until firm.
Pumpkin Chiffon Pie

MAKES 1 9-INCH PIE

Better than any pumpkin pie you’ve ever eaten, this one has a heavenly texture and fine flavor.

INGREDIENTS

1 envelope Knox Unflavored Gelatine
3/4 cup firmly packed dark brown sugar
1/2 teaspoon salt
1/2 teaspoon nutmeg
1 teaspoon cinnamon
1/2 cup milk

1/4 cup water
3 eggs, separated
1 1/2 cups canned pumpkin
1/4 cup sugar
1 9-inch baked pie shell

Whipped cream

Mix gelatine, dark brown sugar, salt and spices thoroughly in a saucepan.

Stir in milk, water, egg yolks and pumpkin and mix well.

Cook over medium heat, stirring constantly until gelatine is dissolved and mixture heated thoroughly, about ten minutes.

Remove from heat and chill, stirring occasionally, until mixture mounds slightly when dropped from spoon.

Beat egg whites until stiff.

Beat in sugar.

Fold gelatine mixture into stiffly beaten egg whites.

Turn into a baked pie shell and chill until firm.

Serve topped with whipped cream. 
No-Bake Cheese Cake

MAKES 10-12 SERVINGS

Finish dinner with a flourish.

INGREDIENTS
2 envelopes Knox Unflavored Gelatine
1 1/4 cups sugar, divided
1/2 teaspoon salt
2 eggs, separated
1 cup milk
1 tablespoon lemon juice
1 teaspoon grated lemon rind
1 teaspoon vanilla
2 tablespoons melted butter
1 tablespoon sugar
1/2 cup graham cracker crumbs
3/4 teaspoon cinnamon
1/4 teaspoon nutmeg
3 cups (24 oz.) creamed cottage cheese
1 cup heavy cream, whipped

1 Mix gelatine, 3/4 cup of the sugar and salt thoroughly in top of double boiler.

2 Beat egg yolks and milk together. Add to gelatine mixture.

3 Cook over boiling water, stirring constantly until gelatine is dissolved, about 5 minutes.

4 Remove from heat and stir in lemon juice, rind and vanilla.

5 Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon.

6 While mixture is chilling prepare Crumb Topping: Mix butter, 1 tablespoon sugar, cracker crumbs, cinnamon and nutmeg.

7 Sieve or beat cottage cheese on high speed of electric mixer, about 3 minutes. Stir into gelatine mixture.

8 Beat egg whites until stiff. Beat in remaining 1/4 cup sugar. Fold into gelatine mixture. Fold in whipped cream.

9 Turn into 8-inch spring form pan. Sprinkle with crumb mixture and chill until firm.

Variations

CHOCOLATE CHEESE CAKE:
Add 1 package (1 cup) semisweet chocolate pieces to gelatine-milk mixture in top of double boiler. Cook until chocolate is melted and mixture smooth. Omit lemon juice and lemon rind.

COFFEE CHEESE CAKE:
Add 2 tablespoons instant coffee to gelatine-sugar mixture in top of double boiler. Omit lemon rind and lemon juice.
Pineapple Chiffon Cake

MAKES 8-10 SERVINGS

As yummy as anything you'll ever serve is this creation, a mouth-watering, fluffy filling layered with chocolate cookies.

INGREDIENTS

1 envelope Knox Unflavored Gelatine
1 cup sugar, divided
3/4 teaspoon salt
3 eggs, separated
1 1/4 cups canned crushed pineapple and syrup
2 tablespoons lemon juice
1 cup heavy cream, whipped
Thin chocolate cookies

I

Mix gelatine, 2 tablespoons of the sugar and salt thoroughly in top of double boiler.

2

Beat egg yolks. Add crushed pineapple and syrup. Add to gelatine.

3

Cook over boiling water, stirring constantly until gelatine is dissolved, about 5 minutes.

4

Remove from heat and stir in lemon juice. Chill mixture to unbeaten egg white consistency.

5

Beat egg whites until stiff. Beat in remaining sugar. Fold in gelatine mixture.

6

Fold in whipped cream.

7

Spoon 1/4 of mixture into waxed paper-lined 9 x 5 loaf pan. Add a layer of cookies. Repeat three times ending with gelatine.

8

Chill in refrigerator until firm.

9

Unmold on serving platter and top with additional whipped cream, if desired.

Variation

LOW CALORIE PINEAPPLE CAKE:
Reduce sugar to 1/4 cup and mix it with gelatine. Omit lemon juice. Substitute whipped instant nonfat dry milk for heavy cream as follows: Beat 1/4 cup ice water with 1/2 cup instant nonfat dry milk crystals until soft peaks form (3 to 4 minutes). Add 2 tablespoons lemon juice and continue beating until firm peaks form. Fold into gelatine mixture. Makes 10 servings. 114 calories per serving.
Chocolate Chiffon Dessert

**MAKES 8 SERVINGS • 127 CALORIES PER SERVING**

Attention all chocolate lovers! This is for you—a sheer bit of goodness you’ll want to whip up often.

**INGREDIENTS**

- 1 envelope Knox Unflavored Gelatine
- 1/2 cup sugar, divided
- 1/4 teaspoon salt
- 1/2 cup cocoa
- 3 eggs, separated
- 1 1/2 cups milk
- 1 teaspoon vanilla
- Whipped cream

**INSTRUCTIONS**

1. Mix gelatine, 1/4 cup of the sugar, salt and cocoa in top of double boiler.
2. Beat egg yolks and milk together. Add to gelatine.
3. Cook over boiling water, stirring constantly until gelatine is dissolved, about 5 minutes.
4. Remove from heat and stir in vanilla. Chill to unbeaten egg white consistency.
6. Fold chocolate gelatine mixture into egg whites.
7. Turn into a 4-cup mold or individual molds.
8. Chill in refrigerator until firm.
9. Unmold on serving plate and garnish with whipped cream.
Fruit Juice Snow

MAKES 8 SERVINGS • 93 CALORIES PER SERVING

Capture all the frostiness of a winter's day in a dessert that's cooling and wonderfully refreshing.

INGREDIENTS
1 envelope Knox Unflavored Gelatine
1/2 cup sugar
1/2 teaspoon salt
1 1/4 cups water, divided
1 can (6 oz.) frozen concentrated fruit juice of your choice*
2 unbeaten egg whites

1 Mix gelatine, sugar and salt thoroughly in a small saucepan.
2 Add 1/2 cup of the water. Place over low heat, stirring constantly until gelatine is dissolved.
3 Remove from heat and stir in remaining 3/4 cup of water and frozen fruit juice. Stir until melted.
4 Chill until slightly thicker than unbeaten egg white consistency.
5 Add unbeaten egg whites and beat with an electric beater until mixture begins to hold its shape.
6 OR beat with rotary beater until mixture is light and fluffy, 7 min. To speed up hand beating place over ice and water; beat.
7 Spoon into dessert dishes and chill until firm. Serve plain or with Custard or Melba Sauce.

Variations

CUSTARD SAUCE:
Scald 1 1/2 cups milk in top of double boiler. Beat 2 egg yolks and 1 whole egg; stir in 3 tablespoons sugar and 1/2 teaspoon salt. Gradually add small amount of hot milk, stirring constantly. Return to double boiler and cook, stirring constantly over hot not boiling water until mixture coats spoon. Remove from heat; cool. Stir in 1 teaspoon vanilla.

MELBA SAUCE:
Combine 1 package thawed frozen raspberries and 1/2 cup currant jelly; bring to a boil. Mix 2 teaspoons cornstarch and 1 tablespoon cold water. Add to raspberries and continue cooking until clear, stirring constantly.

*If fresh or frozen pineapple juice is used, boil for 2 minutes before combining with the gelatine.
Pineapple Coconut Delight

MAKES 6-8 SERVINGS, FILLS 9-INCH PIE OR ICES AN 8½ INCH, 2 LAYER CAKE
108 CALORIES PER SERVING

Use to ice and fill a cake, in pie shells or meringues, as a topping, or by its delicate self.

INGREDIENTS

1 1/3 cups canned crushed pineapple with syrup
1 envelope Knox Unflavored Gelatine
1/4 teaspoon vanilla
1/2 cup flaked or shredded coconut

1 1/2 cup instant nonfat dry milk
1/2 cup ice water
2 tablespoons lemon juice
1/4 cup sugar

Drain syrup from pineapple and add water to make 1 cup liquid.
Sprinkle gelatine on syrup-water mixture to soften.
Place over low heat and stir until gelatine is dissolved.
Remove from heat and add pineapple and vanilla. Chill to unbeaten egg white consistency.
Mix instant nonfat dry milk with ice water in a bowl.
Beat until soft peaks form (3-4 minutes). Add lemon juice.
Continue beating until firm peaks form (3-4 minutes longer). Gradually add sugar.
Fold gelatine mixture and coconut into whipped milk.
Spoon into dessert dishes and chill until ready to serve.
Pineapple Whip

MAKES 4 SERVINGS • 125 CALORIES PER SERVING

This fluffy dessert is fun to eat and a cinch to prepare. Try the orange and apricot variations, too.

INGREDIENTS

1 envelope Knox Unflavored Gelatine
7/8 cup sugar
1/2 teaspoon salt
3/4 cups pineapple juice*, divided
1/2 teaspoon grated lemon rind

1 Mix gelatine, sugar and salt thoroughly in a small saucepan.

2 Add 1/2 cup of the pineapple juice.

3 Place over low heat, stirring constantly until gelatine is dissolved.

4 Remove from heat and stir in remaining pineapple juice and lemon rind.

5 Chill until slightly thicker than unbeaten egg white consistency.

6 Beat with a rotary beater or electric beater until light and fluffy and double in volume.

7 Spoon into dessert dishes and chill until firm.

Variations

ORANGE WHIP:
Substitute orange juice for the pineapple juice.

APRICOT WHIP:
Substitute 1 1/2 cups apricot nectar for the pineapple juice and add 1/4 cup water in addition.

CRANBERRY WHIP:
Substitute cranberry juice cocktail for pineapple juice.

APPLE WHIP:
Substitute apple juice for pineapple juice.

COFFEE WHIP:
Substitute 1 1/2 cups cold strong coffee for the pineapple juice. Omit lemon rind and add 1 teaspoon vanilla.

TANGERINE WHIP:
Substitute tangerine juice for pineapple juice.

* If fresh or frozen pineapple juice is used, boil for 2 minutes before combining with the gelatine.
**Bavarian Cream**  
**MAKES 6 SERVINGS**

Wonderfully smooth and satisfying, this superb dessert is given a crowning touch with a garnish of fresh fruit.

**INGREDIENTS**
- 1 envelope Knox Unflavored Gelatine
- 1/2 cup sugar, divided
- 1/2 teaspoon salt
- 2 eggs, separated
- 1 1/4 cups milk
- 1/2 teaspoon vanilla
- 1 cup heavy cream, whipped

**Variations**

**FRUIT AND NUT BAVARIAN:**
Follow Steps 1 through 6. Then fold 1 cup well-drained diced mixed fruit and 1/4 cup chopped nuts into mixture with whipped cream.

**COFFEE BAVARIAN:**
In Step 1 add 2 tablespoons instant coffee to gelatine and sugar mixture.

1. Mix gelatine, 1/4 cup of the sugar and salt thoroughly in top of double boiler.
2. Beat egg yolks and milk together. Add to gelatine mixture.
3. Cook over boiling water, stirring constantly until gelatine is dissolved, about 5 minutes.
4. Remove from heat and stir in vanilla. Chill mixture to unbeaten egg white consistency.
6. Fold gelatine mixture into stiffly beaten egg whites.
7. Fold whipped cream into gelatine mixture.
8. Turn into a 4-cup mold and chill until firm.
9. Unmold on serving platter and garnish with fresh fruit.
Peach Soufflé

Peaches and cream go glamorous in an eye-catching soufflé that will do you proud and never fall.

**Ingredients**

- 1 12-oz. package frozen sliced peaches, completely thawed
- 1 envelope Knox Unflavored Gelatine
- 2 cups peach syrup
- 4 eggs, separated
- 1/2 cup water
- 1 tablespoon lemon juice
- 1/4 teaspoon salt
- 1/4 teaspoon almond extract
- 1/2 cup sugar
- 1 cup heavy cream, whipped

**Variation**

**Soufflé with a Collar:**

To serve soufflé as shown in the photograph use a 1-quart straight-sided soufflé dish. Cut a strip of brown paper about 4 inches deep and long enough to go around sides of dish. Fasten strip around outside edge securely with cellophane tape, allowing it to extend 2 inches above top of dish. Brush inside of strip with oil. When soufflé is firm loosen tape and peel paper away gently.

1. Drain syrup from peaches into top of double boiler and set slices aside.
2. Sprinkle gelatine on peach syrup to soften.
3. Beat egg yolks and water to gather. Add to gelatine mixture.
4. Cook over boiling water, stirring constantly until gelatine is dissolved, about 5 minutes.
5. Remove from heat and stir in lemon juice, salt and almond extract. Chill slightly.
6. Sieve peaches or mash in blender. Mix into gelatine mixture.
8. Fold in whipped cream.
9. Turn into a 1 1/2 quart soufflé dish and chill until firm.
**Strawberry Charlotte Dessert**

**MAKES 10-12 SERVINGS**

The height of dessert sophistication, this celestial concoction is the perfect way to enjoy the beloved strawberry.

**INGREDIENTS**

- 2 envelopes Knox Unflavored Gelatine
- ¾ cup sugar, divided
- ¼ teaspoon salt
- 4 eggs, separated
- ½ cup water
- 2 10-oz. packages frozen sliced strawberries
- 2 tablespoons lemon juice
- 2 teaspoons grated lemon rind
- 8 lady fingers
- 1 cup heavy cream, whipped

**INSTRUCTIONS**

1. Mix gelatine, ¼ cup of the sugar and salt thoroughly in top of double boiler.
2. Beat egg yolks and water together. Add to gelatine mixture. Add 1 package of the frozen sliced strawberries.
3. Cook over boiling water, stirring constantly until gelatine is dissolved and strawberries thawed, about 8 minutes.
4. Remove from heat and add remaining package of strawberries, lemon juice and rind. Stir until berries are thawed.
5. Chill in refrigerator or in bowl of ice and water, stirring occasionally, until the mixture mounds when dropped from spoon.
6. Split lady fingers in half and stand around edge of an 8-inch spring form pan.
8. Fold in whipped cream. Turn into pan and chill until firm.
9. Remove from pan and garnish with additional whipped cream and strawberries.
**Spanish Cream**  
MAKES 6 SERVINGS  
131 calories per serving

1 envelope Knox Unflavored Gelatine  
6 tablespoons sugar, divided  
¹⁄₄ teaspoon salt  
2 eggs, separated  
2 cups milk  
1 teaspoon vanilla  

1. Mix gelatine, 2 tablespoons of the sugar and salt thoroughly in top of double boiler.  
2. Beat egg yolks and milk together; add to gelatine.  
3. Cook over boiling water, stirring constantly until gelatine is dissolved, about 5 minutes.  
4. Remove from heat and stir in vanilla. Chill to unbeaten egg white consistency.  
5. Beat egg whites until stiff. Beat in remaining ¹⁄₄ cup sugar.  
6. Fold in gelatine mixture. Turn into mold.  
7. Unmold on serving plate and serve plain or with whipped cream or fruit.  

**TWO-LAYERED SPANISH CREAM**

If you prefer the mixture to separate into two layers forming a jelly on the bottom with custard on the top, do not chill the mixture to unbeaten egg white consistency. After removing from the heat stir in vanilla then fold in beaten egg whites and turn into mold.

**Knox Dainties**

MAKES 80 ¼” SQUARES  
30 calories per square

4 envelopes Knox Unflavored Gelatine  
3 cups sugar  
¹⁄₄ teaspoon salt  
2½ cups water  
1 teaspoon cinnamon extract  
Few drops red coloring  
¹⁄₄ teaspoon peppermint extract  
Few drops green coloring  
Confectioners’ sugar  
Granulated sugar  

1. Mix gelatine, sugar and salt thoroughly in a large saucepan.  
2. Add water and bring to a boil, stirring until gelatine is dissolved. Simmer 15 minutes.  
3. Remove from heat and divide into two equal parts.  
4. To one part stir in cinnamon extract and red coloring. To second part add peppermint extract and green coloring.  
5. Turn into two 8 x 4 loaf pans to depth of ¾ inch. Put in cool place (not refrigerator) and let stand overnight.  
6. When ready to use, loosen candy around edges of pans with wet, sharp knife.  
7. Pull out on board lightly covered with confectioners’ sugar; cut into cubes.  
8. Roll in granulated sugar.

**Lemon Puff Pie**

MAKES 1 9-INCH PIE

1 envelope Knox Unflavored Gelatine  
¹⁄₄ cup sugar  
¹⁄₄ teaspoon salt  
³⁄₄ cup water  
1 (6 oz.) can frozen fruit juice concentrate (grapefruit, orange, tangerine, cranberry or grape)  
2¼ cups buttermilk  

1. Mix gelatine and sugar thoroughly in a small saucepan.  
2. Add water and place over low heat, stirring constantly until gelatine is dissolved.  
3. Empty fruit juice concentrate into bowl; add buttermilk. Stir in gelatine mixture.  
4. Turn into freezing tray. When mixture is partially frozen, remove to bowl and beat until smooth.  
5. Return to tray and continue freezing until firm.

**Fruit Sherbet**

MAKES 8 SERVINGS

137 calories per serving

1 envelope Knox Unflavored Gelatine  
¾ cup sugar  
½ cup water  
1 (6 oz.) can frozen fruit juice concentrate (grapefruit, orange, tangerine, cranberry or grape)  
2¼ cups buttermilk  

1. Mix gelatine and sugar thoroughly in top of double boiler.  
2. Add water and bring to a boil, stirring constantly until gelatine is dissolved.  
3. Empty fruit juice concentrate into bowl; add buttermilk. Stir in gelatine mixture.  
4. Turn into freezing tray. When mixture is partially frozen, remove to bowl and beat until smooth.  
5. Return to tray and continue freezing until firm.

**Wonder Marshmallows**

MAKES 70 MARSHMALLOWS 1” SQUARE  
21 calories per marshmallow

1 envelope Knox Unflavored Gelatine  
¹⁄₂ cup sugar  
¹⁄₂ cup water  
¹⁄₂ cup light corn syrup  
1 teaspoon vanilla  
4 cups corn flakes  

1. Mix gelatine and sugar thoroughly in a small saucepan.  
2. Add water. Place over low heat and stir until gelatine is dissolved.  
3. Pour corn syrup into large bowl of electric mixer; add gelatine mixture and vanilla.  
4. Beat on high speed until mixture becomes thick and of a soft marshmallow consistency, about 15 minutes.  
5. Grease well a pan 7 x 10 x 1½.  
6. Crush corn flakes with a rolling pin, using part to line sides and bottom of pan.  
7. Pour in marshmallow, smoothing off top with spoon or knife, and sprinkle top with part of remaining corn flake crumbs. Let stand in cool place (not refrigerator) until well set, about 1 hour.  
8. To remove from pan, loosen around edges with knife and invert on cookie sheet or board. Cut into squares with a sharp knife moistened with cold water.  
9. Roll in remaining corn flake crumbs to coat sides of marshmallows.

**Variations**

FOR COCONUT MARSHMALLOWS:  
Roll in 3 cups toasted flaked coconut. Proceed as for marshmallows rolled in corn flakes.

FOR GINGER OR CHOCOLATE MARSHMALLOWS:  
Roll in 18 crushed ginger snaps or crisp chocolate cookies. Proceed as for marshmallows rolled in corn flakes.

**Chocolate Bavarian Cream**

MAKES 6 SERVINGS

1 envelope Knox Unflavored Gelatine  
¹⁄₂ cup sugar, divided  
¹⁄₂ teaspoon salt  
2 eggs, separated  
1 cup milk  
1 package (1 cup) semi-sweet chocolate pieces  
¹⁄₂ teaspoon vanilla  
1 cup heavy cream, whipped  

1. Mix gelatine, ¹⁄₂ cup of the sugar and salt thoroughly in a saucepan.  
2. Beat egg yolks and milk together. Add to gelatine mixture.  
3. Add chocolate and cook over medium heat, stirring constantly until gelatine is dissolved and chocolate melted.  
4. Remove from heat and beat with a rotary beater until chocolate is blended.  
5. Stir in vanilla. Chill to unbeaten egg white consistency.
Coffee Charlotte Russe

MAKES 10 SERVINGS
1 envelope Knox Unflavored Gelatine
1/2 cup sugar, divided
1/4 teaspoon salt
2 tablespoons instant coffee
1/2 cups milk
2 eggs, separated
1/2 teaspoon vanilla
1 cup heavy cream, whipped

1. Mix gelatine, 1/4 cup of the sugar, salt and coffee thoroughly in top of double boiler.
2. Beat milk and egg yolks together; add to gelatine.
3. Cook over boiling water, stirring constantly until gelatine is dissolved, about 5 minutes.
4. Remove from heat and stir in vanilla. Chill, stirring occasionally until mixture mounds slightly when dropped from a spoon.
6. Fold in whipped cream. Spoon into individual serving dishes which have been lined with lady fingers or sponge cake and chill until firm.
7. Garnish with additional whipped cream, pecans or chocolate cookie crumbs.

Coffee Chiffon Pie

MAKES 1 - 9-INCH PIE
1 envelope Knox Unflavored Gelatine
1/2 cup sugar, divided
1/4 teaspoon salt
3 eggs, separated
1 1/4 cups milk
1 teaspoon vanilla
3/4 cup flaked coconut
1 9-inch baked pie shell

1. Mix gelatine, 1/4 cup of the sugar and salt thoroughly in top of double boiler.
2. Beat egg yolks and milk together. Add to gelatine.
3. Cook over boiling water, stirring constantly until gelatine is dissolved, about 5 minutes.
4. Remove from heat and stir in vanilla. Chill, stirring occasionally until mixture mounds slightly when dropped from a spoon.
6. Fold in gelatine mixture. Turn into a baked pie shell and chill until firm.
7. Garnish with whipped cream and toasted coconut, if desired.

Coconut Chiffon Pie

MAKES 1 - 9-INCH PIE
1 envelope Knox Unflavored Gelatine
1/2 cup sugar, divided
1/4 teaspoon salt
3 eggs, separated
1 1/2 cups milk
1 teaspoon vanilla
1/2 cup flaked coconut
1 9-inch baked pie shell

1. Mix gelatine, 1/4 cup of the sugar and salt thoroughly in top of double boiler.
2. Beat egg yolks and milk together. Add to gelatine.
3. Cook over boiling water, stirring constantly until gelatine is dissolved, about 5 minutes.
4. Remove from heat and stir in vanilla. Chill, stirring occasionally until mixture mounds slightly when dropped from a spoon.
6. Fold in gelatine mixture. Turn into a baked pie shell and chill until firm.
7. Garnish with whipped cream, if desired.

Mocha Chiffon Pie

MAKES 1 - 9-INCH PIE
1 envelope Knox Unflavored Gelatine
1/2 cup sugar, divided
1/4 teaspoon salt
2 teaspoons instant coffee
1/2 cup evaporated milk
1/4 cup water
2 eggs, separated
1 package (1 cup) semi-sweet chocolate pieces
1 teaspoon vanilla
1 1/2 cup icy cold evaporated milk, whipped

1. Mix gelatine, 1/4 cup of the sugar, salt and instant coffee in a saucepan.
2. Beat milk, water and egg yolks together. Add to gelatine mixture.
3. Add chocolate morsels and cook over medium heat until gelatine is dissolved and chocolate melted.
4. Remove from heat and beat with a rotary beater until smooth. Stir in vanilla.
5. Chill, stirring occasionally until mixture mounds slightly when dropped from a spoon.
7. Fold in whipped evaporated milk. Turn into baked pie shell and chill until firm.
8. Garnish with whipped cream.

Trufruit Jubilee

MAKES 4 SERVINGS
about 150 calories per serving
1 envelope Knox Unflavored Gelatine
1 1/4 cups sugar
1 1/4 cups fresh, frozen or canned unsweetened juice, divided (orange, grapefruit, orange and grapefruit, tangerine or pineapple juice*)

1. Mix gelatine and sugar thoroughly in a small saucepan.
2. Add 1 1/4 cups of the juice. Place over low heat, and stir until gelatine is dissolved.
3. Remove from heat and stir in remaining 1 1/4 cups juice.
4. Chill in bowl or pour into a 2-cup mold and chill until firm.

Variations

LEMON JUBILEE
108 calories per serving
Substitute 1 cup water and 1/2 cup lemon juice for the fruit juice.

PEACH, APRICOT OR PEAR JUBILEE
170 calories per serving
Substitute 1 (12 oz.) can peach, apricot or pear nectar for the fruit juice and add 1/2 cup water and 1 tablespoon lemon juice.

*If fresh or frozen pineapple juice is used, boil for 2 minutes before combining with the gelatine.

When combining beaten egg whites and a gelatine mixture, always fold the gelatine mixture into the egg whites. The final mixture will stand up and be more fluffy.
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so many ways

KNOX IN TOMATO JUICE
KNOX IN ORANGE JUICE
KNOX IN EGGNOG
KNOX IN "INSTANT" MILK
KNOX IN BOUILLON