# TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>Section</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Why On-Camera Recipes?</td>
<td>1</td>
</tr>
<tr>
<td>The Key to Knox Gel-Cookery</td>
<td>2</td>
</tr>
<tr>
<td>How Variations on the Basic Gelatine Mixture Result in the 5 Types of Gelatine Dishes</td>
<td>3</td>
</tr>
<tr>
<td><strong>Appetizers and Salads</strong></td>
<td></td>
</tr>
<tr>
<td>Aspic Canapés and variations</td>
<td>6</td>
</tr>
<tr>
<td>Jellied Gazpacho and variations</td>
<td>7</td>
</tr>
<tr>
<td>Tomato Aspic and variations</td>
<td>8</td>
</tr>
<tr>
<td>Cranberry Soufflé Salad and variation</td>
<td>9</td>
</tr>
<tr>
<td>Fruit Nectar Salad and variations</td>
<td>10</td>
</tr>
<tr>
<td>Garden Patch Salad and variations</td>
<td>11</td>
</tr>
<tr>
<td>Golden Salad and variation</td>
<td>12</td>
</tr>
<tr>
<td>Grapefruit Ginger Salad</td>
<td>13</td>
</tr>
<tr>
<td>Green Salad Mold</td>
<td>14</td>
</tr>
<tr>
<td>Perfection Salad and variations</td>
<td>15</td>
</tr>
<tr>
<td>Waldorf Salad</td>
<td>16</td>
</tr>
<tr>
<td>Cranberry Orange Relish and variations</td>
<td>17</td>
</tr>
<tr>
<td>Additional Appetizer and Salad Recipes</td>
<td>18-19</td>
</tr>
<tr>
<td><strong>Main Dishes</strong></td>
<td></td>
</tr>
<tr>
<td>Chicken Mousse and variations</td>
<td>22</td>
</tr>
<tr>
<td>Molded Avocado and Tuna</td>
<td>23</td>
</tr>
<tr>
<td>Tuna Mold and variations</td>
<td>24</td>
</tr>
<tr>
<td>Deviled Egg Mold</td>
<td>25</td>
</tr>
<tr>
<td>Corned Beef and Slaw Salad</td>
<td>26</td>
</tr>
<tr>
<td>Cottage Cheese and Kidney Bean Salad</td>
<td>27</td>
</tr>
<tr>
<td>Additional Main Dish Recipes</td>
<td>28-29</td>
</tr>
<tr>
<td><strong>Desserts</strong></td>
<td></td>
</tr>
<tr>
<td>Brown Derby Black Bottom Pie</td>
<td>32</td>
</tr>
<tr>
<td>Lemon Chiffon Pie</td>
<td>33</td>
</tr>
<tr>
<td>Mincemeat Chiffon Pie</td>
<td>34</td>
</tr>
<tr>
<td>Nesselrode Chiffon Pie</td>
<td>35</td>
</tr>
<tr>
<td>Pumpkin Chiffon Pie</td>
<td>36</td>
</tr>
<tr>
<td>No-Bake Cheesecake and variations</td>
<td>37</td>
</tr>
<tr>
<td>Pineapple Chiffon Cake and variation</td>
<td>38</td>
</tr>
<tr>
<td>Chocolate Chiffon Dessert</td>
<td>39</td>
</tr>
<tr>
<td>Fruit Juice Snow and variations</td>
<td>40</td>
</tr>
<tr>
<td>Pineapple Coconut Delight</td>
<td>41</td>
</tr>
<tr>
<td>Pineapple Whip and variations</td>
<td>42</td>
</tr>
<tr>
<td>Bavarian Cream and variations</td>
<td>43</td>
</tr>
<tr>
<td>Peach Soufflé and variation</td>
<td>44</td>
</tr>
<tr>
<td>Strawberry Charlotte Dessert</td>
<td>45</td>
</tr>
<tr>
<td>Additional Dessert Recipes</td>
<td>46-47</td>
</tr>
<tr>
<td>Knox Gelatine Drink</td>
<td>48</td>
</tr>
</tbody>
</table>
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—

EASY-TO-MAKE BASIC GELATINE MIXTURE

This is the fundamental procedure in all five types of gelatine dishes (as shown on page opposite) whether served as salads, main dishes or desserts.

1. Soften 1 envelope Knox Unflavored Gelatine by sprinkling it on ½ 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 LONG TO CHILL

Mixture will pour from spoon in unbroken stream, when “chilled to unbeaten egg white consistency” — for simple gels and chiffons.

Mixture will dribble unevenly from spoon when “chilled to slightly thicker than unbeaten egg white consistency” — for whips and snows.

Mixture will be thick enough to “mound slightly when dropped from a spoon”—for chiffons, whipped cream mixtures, especially pies.
Every “On Camera” recipe belongs to one of the 5 types of gelatine dishes—each type is simply a variation on the easy basic gelatine mixture.

Tomato Aspic is an example of Simple Gels made with Unflavored Gelatine. Simple Gels are really the same as the Basic Gelatine Mixture. A variety of liquids can be used and solid ingredients can be added for flavor and texture.

Pineapple Whip is an example of Unflavored Gelatine Whips. Whipping the chilled and partially set Basic Gelatine Mixture (until light and fluffy and double in volume) is the variation that is common to all recipes classified as Gelatine Whips.

Fruit Juice Snow is an example of Unflavored Gelatine Snows. All Snows have unbeaten egg whites added to the chilled and partially set Basic Gelatine Mixture. This mixture is then beaten until light and fluffy.

Lemon Chiffon Pie is an example of Unflavored Gelatine Chiffons. Chiffons vary from the Basic Gelatine Mixture in two simple ways: (1) egg yolks are added to the Basic Gelatine Mixture and it is then cooked. (2) This mixture, chilled and partially set, is then folded into beaten egg whites.

Bavarian Cream and Chicken Mousse are examples of Unflavored Gelatine Whipped Cream Mixtures. Whipped Cream Mixtures vary from the Basic Gelatine Mixture in just one simple way; whipped cream (and a solid ingredient such as chicken when called for) is folded into the chilled and partially set Basic Gelatine Mixture. In addition eggs are sometimes added as in Bavarian Cream.

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
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

**Aspic Canapés**

**SIMPLE GEL • 24 CANAPES • 40 CALORIES PER CANAPE**

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 15x10x1 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 CANAPES:**
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 CANAPES:**
Before placing aspic rounds on toast rounds, spread with anchovy paste, sardine, shrimp, ham, or lobster paste.
Jellied Gazpacho

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

**INGREDIENTS**

- 1 envelope Knox Unflavored Gelatine
- 1½ cups water, divided
- 1 bouillon cube
- ½ cup vinegar
- 1 teaspoon salt
- 1 teaspoon paprika
- ½ teaspoon basil
- ½ teaspoon ground cloves
- ⅛ teaspoon Tabasco
- 1 clove garlic, minced, optional
- 2 tablespoons finely chopped onion
- ⅛ cup finely chopped celery
- ⅛ cup finely chopped green pepper
- 1 1/2 cups finely chopped fresh tomatoes
- Sour cream, optional

**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 ⅛ cup lemon juice for vinegar.

**INSTRUCTIONS**

1. Sprinkle gelatine on ½ 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.
Tomato Aspic
SIMPLE GEL • 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
- 1½ cups tomato juice, divided
- ¼ teaspoon salt
- ¼ teaspoon sugar
- ¼ teaspoon Worcestershire sauce
- ¼ teaspoon Tabasco
- 2 tablespoons lemon juice

Variations

TOMATO-VEGETABLE ASPIC:
Follow steps 1, 2 and 3 then chill mixture to unbeaten egg white consistency. Fold in 1 cup shredded cabbage, ¼ 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 cup cooked vegetables; 1 cup diced cooked chicken and ¾ cup sliced olives; 1 cup cooked shrimp; or 1 cup slivered cooked ham and ¼ 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
SIMPLE GEL • 6 SERVINGS

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

INGREDIENTS

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<thead>
<tr>
<th>Quantity</th>
<th>Item</th>
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<tbody>
<tr>
<td>1</td>
<td>envelope Knox Unflavored Gelatine</td>
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<td>2</td>
<td>tablespoons sugar</td>
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<tr>
<td>1/4</td>
<td>teaspoon salt</td>
</tr>
<tr>
<td>1</td>
<td>cup water</td>
</tr>
<tr>
<td>1/2</td>
<td>cup mayonnaise</td>
</tr>
<tr>
<td>2</td>
<td>tablespoons lemon juice</td>
</tr>
<tr>
<td>1</td>
<td>teaspoon grated lemon rind</td>
</tr>
<tr>
<td>1</td>
<td>(1-lb) can whole cranberry sauce</td>
</tr>
<tr>
<td>1/2</td>
<td>orange or apple peeled and diced or</td>
</tr>
<tr>
<td>1</td>
<td>(8½-oz.) can pineapple tidbits</td>
</tr>
<tr>
<td>1/4</td>
<td>cup chopped walnuts</td>
</tr>
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**Variation**

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

**Method**

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
SIMPLE GEL • 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
¼ teaspoon salt
1 (12-oz.) can apricot nectar
½ cup water
8 whole cloves
1 tablespoon lemon juice
1½ 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 1½ cups and add ¼ cup coarsely grated raw carrots.

CARROT NECTAR SALAD:
Reduce the mixed fruit to 1 cup and add ½ cup coarsely grated raw carrots.

NECTAR PERFECTION SALAD:
Substitute ½ cup shredded cabbage and 1 cup chopped celery for the diced mixed fruits.

NECTAR CHEESE SALAD:
Substitute ½ cup cottage cheese for ½ cup of the mixed fruit.

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

SIMPLE GEL • 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
- \( \frac{1}{4} \) cup sugar
- \( \frac{1}{2} \) teaspoon salt
- 1\( \frac{1}{2} \) cups water, divided
- \( \frac{1}{4} \) cup lemon juice
- 2 cups cooked mixed vegetables

Variations

CARROT AND CELERY SALAD:
For the 2 cups mixed vegetables substitute 1\( \frac{1}{2} \) cups grated carrots, \( \frac{1}{4} \) cup finely diced celery and \( \frac{1}{4} \) cup diced green pepper.

CABBAGE SALAD:
For the 2 cups mixed vegetables substitute 1\( \frac{1}{2} \) cups finely shredded cabbage, \( \frac{1}{4} \) cup sliced radishes and \( \frac{1}{4} \) cup finely cut scallions.

EGG AND VEGETABLE SALAD:
Omit 1 cup of the cooked mixed vegetables and add 2 hard-cooked eggs, chopped and \( \frac{1}{2} \) 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.

1. Mix gelatine, sugar and salt thoroughly in a small saucepan.
2. Add \( \frac{1}{2} \) 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.
Golden Salad

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

INGREDIENTS

1 envelope Knox Unflavored Gelatine
1/4 cup sugar
1/4 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

Variation

CRUNCHY DESSERT SALAD:
Substitute 1/4 cup chopped nuts for the carrots.

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

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

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
- ¼ 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 1/4 cups. Set sections aside.
3. Add 1/2 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 3/4 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

A new and deliciously different twist for a popular stand-by — green salad is molded for added pleasure.

INGREDIENTS

- 1 envelope Knox Unflavored Gelatine
- 1 tablespoon sugar
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 ¾ cups water, divided
- ¼ cup vinegar
- 1 tablespoon lemon juice
- 1 cup chopped scallions
- 1 cup shredded raw spinach
- 1 cup chopped celery
- ¼ cup shredded raw carrots

1. Mix gelatine, sugar, salt and pepper thoroughly in a saucepan.
2. Add ½ cup of the water.
3. Place over low heat, stirring constantly until gelatine is dissolved.
4. Remove from heat and stir in remaining 1 ¾ 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.
Perfection Salad
SIMPLE GEL • 4 SERVINGS • 70 CALORIES PER SERVING

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 Gelatin
- ¼ cup sugar
- ½ teaspoon salt
- 1 ½ cups water, divided
- ¼ cup vinegar
- 1 tablespoon lemon juice
- ½ 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 ¾ cup canned pineapple juice for ¾ cup of the water. Reduce sugar to 2 tablespoons.

**OLIVE PERFECTION SALAD:**
Substitute ½ cup chopped ripe olives for the pimiento.

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

**PEANUT PERFECTION:**
Substitute ½ cup chopped peanuts for the celery.

**CUCUMBER AND ONION PERFECTION:**
Substitute ½ cup chopped cucumbers and 1 small onion, chopped, for the celery.

**CAULIFLOWER PERFECTION SALAD:**
Substitute ½ cup finely cut crisp raw cauliflower and 2 tablespoons chopped green pepper for ½ cup of the chopped celery.

1. Mix gelatine, sugar and salt thoroughly in a small saucepan.
2. Add ½ cup of the water. Place over low heat, stirring constantly until gelatine is dissolved.
3. Remove from heat and stir in remaining ¾ 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

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

INGREDIENTS

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<tr>
<th>Item</th>
<th>Quantity</th>
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<tr>
<td>1 envelope Knox Unflavored Gelatine</td>
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<tr>
<td>1/2 cup sugar</td>
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<tr>
<td>1/2 teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>1 1/2 cups water, divided</td>
<td></td>
</tr>
<tr>
<td>1/4 cup vinegar or lemon juice</td>
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<tr>
<td>2 cups diced tart apples</td>
<td></td>
</tr>
<tr>
<td>1/2 cup diced celery</td>
<td></td>
</tr>
<tr>
<td>1/4 cup chopped pecans</td>
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1. Mix gelatine, sugar and salt thoroughly in a small 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 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

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

**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 1/2 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.

**INSTRUCTIONS**

1. Put orange and cranberries through food chopper.
2. Add sugar and mix well.
3. Sprinkle gelatine on 1/2 cup of the cranberry juice to soften.
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.
Jellied Tomato Bouillon

**SIMPLE GEL • 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 in soup.

Jellied Tomato Relish

**SIMPLE GEL • 6 SERVINGS**

29 calories per serving

1 envelope Knox Unflavored Gelatine
1 tablespoon sugar
1/4 teaspoon salt
1/4 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 1/4 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 Clam-Tomato Soup

**SIMPLE GEL • 4 SERVINGS**

35 calories per serving

1 envelope Knox Unflavored Gelatine
1 1/4 cups tomato juice, divided
1/4 cup clam juice
1/4 teaspoon celery salt
1/2 teaspoon Worcestershire sauce
1/4 teaspoon Tabasco
2 tablespoons lemon juice

1. Sprinkle gelatine on 1/2 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 1 1/4 cups tomato juice and remaining ingredients.
4. Pour into an 8-inch square pan and chill until firm.
5. To serve, cut into cubes or break up with a fork before turning into serving dish.
6. If desired, top with sour cream or lemon slices.

Molded Tomato Relish

**SIMPLE GEL • 6 SERVINGS**

29 calories per serving

1 envelope Knox Unflavored Gelatine
1 tablespoon sugar
1/4 teaspoon salt
1/4 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 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 1/4 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 and garnish with watercress or serve individual molds on sliced tomato.

Basic Beef or Chicken Aspic

**SIMPLE GEL • 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 1/4 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 1/2 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:
1/4 cups diced cooked chicken and 1/2 cup cooked seasoned vegetables.
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 or individual molds but for everyday use utensils that you have in the kitchen are very satisfactory—such as casseroles, cake pans, ice cube trays, coffee cans, custard cups, mixing bowls or paper cups. Reminder: amount of recipe determines size of mold.
Molded Vegetable Salad

SIMPLE GEL • 6 SERVINGS

54 calories per serving

1 envelope Knox Unflavored Gelatine
1/4 cup sugar
1/8 teaspoon salt
1 1/4 cups water, divided
1/4 cup lemon juice
12 thin slices unpeeled cucumber
1/4 cup thinly sliced radishes
1/4 cup finely shredded cabbage
1/8 cup diced celery

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

SIMPLE GEL • 8 SERVINGS

1 envelope Knox Unflavored Gelatine
1 tablespoon sugar
1/8 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 small saucepan.
2. Add water. Place over low heat and stir until gelatine is dissolved.
3. Sieve or beat cottage cheese on high speed of the electric mixer. Blend in gelatine mixture.
4. Fold in remaining ingredients. Turn into a 4-cup mold or individual molds and chill until firm.
5. Unmold on serving plate and garnish with salad greens.

Molded Fruit Medley

SIMPLE GEL • 10 TO 12 SERVINGS

83 calories per serving

2 envelopes Knox Unflavored Gelatine
2 1/2 cups sugar
1 1/4 teaspoon salt
3 cups water, divided
1/2 cup lemon juice
4 cups mixed fresh, frozen or canned fruit (blueberries, peach slices, halved white grapes, sliced bananas or cantaloupe pieces)

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 6-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

SIMPLE GEL • 6 SERVINGS

72 calories per serving

1 envelope Knox Unflavored Gelatine
1 tablespoon sugar
1/8 teaspoon salt
1 (1 lb.) can grapefruit sections
1 tablespoon vinegar
1 cup diced cucumber

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.

Pineapple Cheese Salad

SIMPLE GEL • 6 SERVINGS

49 calories per serving

1 envelope Knox Unflavored Gelatine
1 tablespoon sugar
1/2 teaspoon salt
1/4 cup water
2 tablespoons lemon juice
1 cup undrained, canned crushed pineapple
2 (3 oz.) packages cream cheese, sieved
1/2 cup heavy cream, whipped
Mayonnaise
Chopped red or 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 add lemon juice and pineapple. Chill to unbeaten egg white consistency.
4. Beat in cheese and whipped cream. Turn into 3-cup mold and chill until firm.
5. Unmold on serving plate and garnish with salad greens.
6. Serve with mayonnaise sprinkled with chopped red or green pepper.

Variation

Substitute 1/2 cup grated American cheese for the cream cheese.

Spiced Peach Salad

SIMPLE GEL • 4 SERVINGS

98 calories per serving

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

1. Mix gelatine, sugar and salt thoroughly in a saucepan.
2. Add water. Place over low heat and stir until gelatine is dissolved.
3. Add to gelatine. Place over low heat and stir until gelatine is dissolved.
4. Remove from heat and stir in vinegar. Chill to unbeaten egg white consistency.
5. Fold in spiced peach sections and cucumber. Turn into a 3-cup mold and chill until firm.
6. Unmold on serving plate and garnish with salad greens.

When following a Knox On-Camera recipe, make sure of success by making sure you use Knox Unflavored Gelatine. Its consistent quality and purity mean happy results every time. Remember, ever since 1890 American households have depended on Knox for its better gelling, and the way it brings through natural food flavors and colors at their best.
ON-CAMERA
MAIN DISHES
**Chicken Mousse**

WHIPPED CREAM MIXTURE • 6 SERVINGS

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

**Chicken Mousse**

Whipped Cream Mixture • 6 Servings

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

**Preparation**

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

SIMPLE GEL • 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
- 3/4 cup water
- 1 large avocado, peeled and mashed (1 cup mashed)
- 2 tablespoons lemon juice
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 1 teaspoon salt
- 1/2 teaspoon Tabasco

Tuna Layer
- 1 envelope Knox Unflavored Gelatine
- 1 1/4 cups water, divided
- 3 tablespoons lemon juice
- 1 teaspoon salt
- 1 can (6 1/2 or 7 oz.) tuna
- 1 cup diced celery
- 1/2 cup diced pimiento

TO PREPARE AVOCADO LAYER:
Sprinkle gelatine on water to soften. Place over low heat and stir until gelatine is dissolved.

Turn into a 9 x 5 loaf pan and chill until almost firm.

Remove from heat and chill mixture in refrigerator or in bowl of ice and water to unbeaten egg white consistency.

Mash avocado; blend in remaining ingredients. Stir in gelatine.

TO PREPARE TUNA LAYER:
Sprinkle gelatine on 1/2 cup of the water to soften.

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

Fold in remaining ingredients. Turn on top of almost firm avocado layer. Chill until firm.

Unmold on serving dish and garnish with additional avocado slices and olives.
Tuna Mold

CHIFFON • 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

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 horseradish 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.

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. Combine tuna, mustard, lemon juice, celery and pimiento. Fold into gelatine mixture.
6. Turn into a 3-cup ring mold or individual molds; chill until firm.
7. Unmold on serving plate and garnish with salad greens. Fill center with green peas.
Sprinkle gelatine on water to soften.

Place over low heat and stir until gelatine is dissolved.

Remove from heat and add salt, lemon juice, Worcestershire sauce and cayenne pepper. Cool.

Stir in mayonnaise. Fold in remaining ingredients.

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

Unmold by dipping mold in warm water to depth of the gelatine.

Loosen around edge with the tip of a paring knife.

Place serving dish on top of mold and turn upside down. Shake, holding dish tightly to mold.

Garnish with salad greens and green pepper and serve with salad dressing.
**Corned Beef and Slaw Salad**

SIMPLE GEL • 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
- ½ teaspoon salt
- 1⅛ cups water, divided
- 2 tablespoons lemon juice
- ½ cup vinegar
- 2 tablespoons chopped green pepper
- 2 cups finely shredded cabbage

**Corned Beef Layer**
- 1 envelope Knox Unflavored Gelatine
- ⅔ cup water
- 2 tablespoons lemon juice
- ¼ teaspoon salt
- ¾ cup mayonnaise
- ¼ cup minced onion
- ½ cup chopped sweet pickle
- ½ cup diced celery
- 1 can (12 oz.) corned beef, finely cut

**TO PREPARE CABBAGE LAYER**
1. Mix gelatine, sugar and salt thoroughly in a small saucepan.
2. Add ½ cup of the water. Place over low heat, stirring constantly until gelatine is dissolved.
3. Fold in green pepper and cabbage. Turn into an 8-inch square pan and chill until almost firm.
4. Remove from heat and stir in lemon juice and salt; cool. Gradually add mayonnaise.
5. Mix in remaining ingredients. Turn on top of almost firm first layer and chill until firm.
6. Unmold on board; cut into squares and place on serving platter. Serve with mayonnaise.
Cottage Cheese and Kidney Bean Salad

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
- 2/3 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

WHIPPED CREAM MIXTURE • 4 SERVINGS
1 envelope Knox Unflavored Gelatine
1 tablespoon sugar
1 teaspoon salt
1 teaspoon dry mustard
1/2 cup water
1/2 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 to unbeaten egg white consistency.
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 3/4 cup icy cold evaporated milk for the heavy cream and whip.

Spicy Ham and Potato Salad Ring

HAM LAYER
11/2 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 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 chill until gelatine is dissolved.
4. Remove from heat and blend into potato mixture. Turn onto meat mixture and chill until firm.
5. Unmold on serving plate and garnish with salad greens.

MAIN DISHES

MORE ON CAMERA

Chilled Veal Loaf
SIMPLE GEL • 8 SERVINGS
3-pound boned veal rump
1 cup 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.
3. Strain broth; 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
SIMPLE GEL • 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 drained canned 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 chill until gelatine is dissolved.
3. Remove from heat and chill in remaining 1 1/2 cups chicken broth, onion, salt and pepper. 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**

SIMPLE GEL • 6 SERVINGS

66 calories per serving

1 envelope Knox Unflavored Gelatine
1/2 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.

**Molded Macaroni and Cheese**

SIMPLE GEL • 6 SERVINGS

82 calories per serving

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 cup 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 3/4 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.

**Silhouette Salad**

SIMPLE GEL • 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
1/2 cup chopped green pepper
2 tablespoons chopped pimiento
2 teaspoons grated onion
1 cup chopped parsley

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.

**Molded Turkey and Cranberry**

SIMPLE GEL • 8 SERVINGS

110 calories per serving

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.

**TOMATO-CHICKEN SALAD MOLD**

SIMPLE GEL • 8 TO 10 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.

**Lobster Salad**

SIMPLE GEL • 4 SERVINGS

140 calories per serving

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
1/2 cup chopped green pepper
1/4 cup chopped pimiento
1 cup chopped cooked lobster meat, frozen, fresh or canned

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.
ON-CAMERA DESSERTS
**Brown Derby Black Bottom Pie**

WHIPPED CREAM MIXTURE • 1 9-INCH PIE

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

**INGREDIENTS**

- 1 envelope Knox Unflavored Gelatine
- 3/4 cup sugar
- 1/4 teaspoon salt
- 1 egg yolk
- 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

**Instructions**

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
- \( \frac{3}{4} \) teaspoon salt
- 4 eggs, separated
- \( \frac{1}{2} \) cup lemon juice
- \( \frac{1}{4} \) cup water
- 2 teaspoons grated lemon rind
- 1 9-inch baked pie shell

1. Mix gelatine, \( \frac{1}{2} \) 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.
6. Beat egg whites until stiff. Beat in remaining \( \frac{1}{2} \) cup sugar.
7. Fold gelatine mixture into stiffly beaten egg whites.
8. Turn into a baked pie shell.
Elegant is the word for this luscious chiffon version of a traditional favorite so light it knows no season.

**INGREDIENTS**

- 1 envelope Knox Unflavored Gelatine
- 1 cup sugar
- 3/4 cup water
- 1/4 cup rum
- 11/2 cups prepared mincemeat
- 3 egg whites
- 1/4 cup sugar
- 1/8 teaspoon salt
- 1 cup heavy cream, whipped
- 1 9-inch baked pie shell
- Maraschino cherries

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.
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
- $\frac{2}{3}$ cup sugar, divided
- $\frac{1}{8}$ teaspoon salt
- 3 eggs, separated
- 1 $\frac{1}{4}$ 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

**Nesselrode Chiffon Pie**

CHIFFON • 1 9-INCH PIE

1. Mix gelatine, $\frac{1}{3}$ 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.
6. Beat egg whites until stiff. Beat in remaining $\frac{1}{3}$ cup sugar.
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

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

Mix gelatine, dark brown sugar, salt and spices thoroughly in a saucepan. Remove from heat and chill, stirring occasionally, until mixture mounds slightly when dropped from spoon. Fold gelatine mixture into stiffly beaten egg whites. Stir in milk, water, egg yolks and pumpkin and mix well. Beat egg whites until stiff. Cook over medium heat, stirring constantly until gelatine is dissolved and mixture heated thoroughly, about ten minutes. Beat in sugar. Turn into a baked pie shell and chill until firm. Serve topped with whipped cream.
**No-Bake Cheese Cake**

**WHIPPED CREAM MIXTURE • 10 TO 12 SERVINGS**

*Finish dinner with a flourish.*

**INGREDIENTS**
- 2 envelopes Knox Unflavored Gelatine
- 1 cup sugar, divided
- ¼ 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
- ½ cup graham cracker crumbs
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 3 cups (24 oz.) creamed cottage cheese
- 1 cup heavy cream, whipped

1. Mix gelatine, ¾ 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.


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

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**Variations**

**CHEESE CAKE IN OTHER SHAPES**

If desired, 8” or 9” square or 9” x 5” loaf pan may be used. Line with waxed paper and press crumb mixture in bottom of pan. Turn in gelatine mixture. Chill until firm. Unmold.

**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

WHIPPED CREAM MIXTURE • 8 TO 10 SERVINGS

A mouth-watering, fluffy filling layered with chocolate cookies.

INGREDIENTS
1 envelope Knox Unflavored Gelatine
1/2 cup sugar, divided
1/4 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

1. Mix gelatine, 2 tablespoons of the sugar and salt thoroughly in top of double boiler.
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.
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 1/2 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

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
1/8 teaspoon salt
1/2 cup cocoa
3 eggs, separated
1 1/2 cups milk
1 teaspoon vanilla
whipped cream

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
SNOW • 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
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 into 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

WHIPPED CREAM MIXTURE • 6 TO 8 SERVINGS • FILLS 9-INCH PIE, ICES 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 3/4 cups canned crushed pineapple with syrup
1 envelope Knox Unflavored Gelatine
1/2 cup instant nonfat dry milk
1/4 cup flaked or shredded coconut
1/2 cup sugar
1/2 cup ice water
2 tablespoons lemon juice
1/2 teaspoon vanilla

Drain syrup from pineapple and 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.

Fold gelatine mixture and coconut into whipped milk.

Spoon into dessert dishes and chill until ready to serve.
Pineapple Whip

WHIP • 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
1/3 cup sugar
1/2 teaspoon salt
1 1/4 cups pineapple juice*, divided
1/2 teaspoon grated lemon rind

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.

Mix gelatine, sugar and salt thoroughly in a small saucepan.
Add 1/2 cup of the pineapple juice.
Place over low heat, stirring constantly until gelatine is dissolved.
Remove from heat and stir in remaining pineapple juice and lemon rind.
Chill until slightly thicker than unbeaten egg white consistency.
Beat with a rotary beater or electric beater until light and fluffy and double in volume.
Spoon into dessert dishes and chill until firm.
**Bavarian Cream**

**WHIPPED CREAM MIXTURE • 6 SERVINGS**

This superb dessert is given a crowning touch with a garnish of fresh fruit.

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

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

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

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

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

Beat egg whites until stiff. Beat in remaining 1/4 cup sugar.

Fold gelatine mixture into stiffly beaten egg whites.

Fold whipped cream into gelatine mixture.

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

Unmold on serving platter and garnish with fresh fruit.

**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.
Peach Soufflé
WHIPPED CREAM MIXTURE • 6 TO 8 SERVINGS

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
- ¼ cup water
- 1 tablespoon lemon juice
- ¼ teaspoon salt
- ¼ teaspoon almond extract
- ½ cup sugar
- 1 cup heavy cream, whipped

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 together. 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 1½ quart soufflé dish and chill until firm.

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.
Strawberry Charlotte Dessert
WHIPPED CREAM MIXTURE • 10 TO 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
3/4 cup sugar, divided
1/4 teaspoon salt
4 eggs, separated
1/2 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

1. Mix gelatine, 1/4 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**  
**CHIFFON • 6 SERVINGS**  
131 calories per serving

1 envelope Knox Unflavored Gelatine  
6 tablespoons sugar, divided  
1/2 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.  
6. Fold in gelatine mixture. Turn into a 4-cup mold or individual molds and chill until firm.  
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**  
**SIMPLE GEL • 80 1/4-INCH SQUARES**  
30 calories per square

4 envelopes Knox Unflavored Gelatine  
3 cups sugar  
1/2 cup water  
1 teaspoon cinnamon extract  
Few drops red coloring  
1/2 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 1/4 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**  
**WHIPPED CREAM MIXTURE • 1 9-INCH PIE**

1 envelope Knox Unflavored Gelatine  
1/2 cup sugar  
1/2 teaspoon salt  
1/2 cup water  
1 (6 oz.) can frozen fruit juice concentrate (grapefruit, orange, tangerine, cranberry or grape)  
2 1/4 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 heat until smooth.  
5. Return to tray and continue freezing until firm.

**Fruit Sherbet**  
**SIMPLE GEL • 8 SERVINGS**  
137 calories per serving

1 envelope Knox Unflavored Gelatine  
3/4 cup sugar  
1/2 cup water  
1 (6 oz.) can frozen fruit juice concentrate (grapefruit, orange, tangerine, cranberry or grape)  
2 1/4 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 heat until smooth.  
5. Return to tray and continue freezing until firm.

**Wonder Marshmallows**  
**SIMPLE GEL • 70 1-INCH SQUARES**  
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 1 1/2.  
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 gingersnaps or crisp chocolate cookies. Proceed as for marshmallows rolled in corn flakes.

**Chocolate Bavarian Cream**  
**WHIPPED CREAM MIXTURE • 6 SERVINGS**

1 envelope Knox Unflavored Gelatine  
1/2 cup sugar, divided  
1/2 teaspoon salt  
1 cup milk  
1 envelope Knox Unflavored Gelatine  
1/2 cup sugar  
1/2 cup water  
1 cup light corn syrup  
1 teaspoon vanilla  
1/2 teaspoon vanilla  
1 cup heavy cream, whipped  

1. Mix gelatine, 1/4 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.
7. Fold in whipped cream. Turn into a 4-cup mold and chill until firm.
8. Unmold on serving platter and garnish with additional whipped cream.

**Coconut Chiffon Pie**  
**CHIFFON • 1 9-INCH PIE**

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.

**Coffee Chiffon Pie**  
**CHIFFON • 1 9-INCH PIE**

7. Fold in whipped cream. Turn into a 4-cup mold and chill until firm.
8. Unmold on serving platter and garnish with additional whipped cream.

**Coffee Charlotte Russe**  
**WHIPPED CREAM MIXTURE • 10 SERVINGS**

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.

**Mocha Chiffon Pie**  
**CHIFFON • 1 9-INCH PIE**

7. Fold in whipped cream. Turn into baked pie shell and chill until firm.
8. Garnish with whipped cream.

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**To Quick Chill**

Gelatine dishes, set container with gelatine mixture in a bowl of ice and water and stir until it thickens or place container in freezer compartment for about 10 minutes. Stir occasionally so that it will chill evenly throughout. If mixture becomes too solid remelt it over boiling water.

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**Trufruit Jubilee**

**SIMPLE GEL • 4 SERVINGS**

1. Mix gelatine and sugar thoroughly in a small saucepan.
2. Add 1/2 cup 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**

*For the fruit juice and add 1/4 cup water for the fruit juice.

**PEACH, APRICOT OR PEAR JUBILEE**

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.

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**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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KNOX IN ORANGE JUICE