A Few Minute Tapioca and Minute Gelatine Recipes

Coffee Jelly

Maple Walnut Tapioca
A Few
MINUTE TAPIOCA and MINUTE GELATINE
Recipes taken from the Minute Cook Book

COFFEE JELLY
1 envelope Minute Gelatine
1 pint boiling coffee
½ cup sugar
Pinch salt

Stir together Minute Gelatine, sugar and salt in a pint measure. Then fill the measure with boiling coffee, stirring thoroughly until the gelatine and sugar are completely dissolved. Strain into a mold and set in a cool place. Serve with plain or whipped cream and sugar. This is a particularly pleasing dessert for hot weather.

MAPLE WALNUT TAPIOCA
1 pint milk
2 tablespoons Minute Tapioca
Yolks of 2 eggs
Pinch salt
2/3 cup maple syrup
1 cup English walnut meats

Heat the milk and stir in carefully the Minute Tapioca. Cook fifteen minutes, then add the well-beaten egg yolks and a pinch of salt, but NO sugar. Stir for three minutes, then let cool. Beat the maple syrup into the cool tapioca and add the English walnut meats, chopped fine. Serve with whipped cream and place half nuts on the top.

CHOCOLATE OR COCOA BLANC MANGE
½ cup Minute Tapioca
½ cup sugar
Vanilla
3 cups chocolate or cocoa made proper strength for drinking
Salt

Add the Minute Tapioca, sugar and a little salt to the chocolate or cocoa and let cook fifteen minutes, stirring frequently. Remove from the stove, flavor with vanilla and pour into a mold. Unless one wishes to mold this dessert another cup of chocolate or cocoa may be used. Serve cold with sugar and cream.
MINUTE TAPIOCAS

STRAWBERRY TAPIOCAS

PINEAPPLE TAPIOCAS

LEMON JELLY

PRUNE WHIP

MINUTE GELATINE
TOMATO TAPIOCA SOUP

1 pint strained red tomatoes
1 oz. butter
1½ pints hot water
½ tablespoon extract of beef
2 tablespoons Minute Tapioca
Salt and pepper to taste

To the strained tomatoes add extract of beef, butter, Minute Tapioca, hot water and salt and pepper. Boil for fifteen minutes. Serve with fried bread dice or toast.

Note.—Two tablespoons Minute Tapioca added to a quart of any kind of soup about fifteen minutes before removing from the stove adds greatly to its flavor and nourishing qualities.

CHARLOTTE RUSSE

1 envelope Minute Gelatine
1 cup hot milk
½ cup sugar
1 cup cream

Mix Minute Gelatine with sugar and dissolve in hot milk and cool. Beat to a froth one cup cream. If heavy cream is used, add one-half cup of milk to cream and then whip. Add to the milk when beginning to thicken and flavor with vanilla, rose or almond extract. Stir until thick. Pour into a mold lined with delicate sponge cake or lady fingers and set on ice until ready to serve.

WINE JELLY

1 envelope Minute Gelatine
½ cup sugar
1 small cup sherry wine
1 cup boiling water

Mix sugar with gelatine, then dissolve in boiling water. Add the sherry wine and set on ice to cool.

STRAWBERRY TAPIOCA

½ cup Minute Tapioca
½ cup sugar
1 pint strawberries
1 teaspoon butter
3 cups hot water
Small pinch salt

Cook for fifteen minutes in a double boiler Minute Tapioca, sugar, butter and three cups of hot water. Crush strawberries, sweeten to taste and let stand one-half hour. Take the tapioca from the fire and stir in the fruit. Set in a cool place. It should be served very cold. This dessert is a lovely pink color and is delicious served with whipped cream. Raspberries can be used in place of strawberries, if desired.
PINEAPPLE TAPIOCA

½ cup Minute Tapioca  1 cup canned pineapple
1 cup sugar            Currant jelly
4 cups water           Pinch salt

Boil the Minute Tapioca, one-half cup of sugar and pinch of salt in the water until clear. Remove from fire and add the pineapple grated or chopped with one-half cup sugar. When sufficiently cold, decorate the top of the pudding with currant jelly and serve with sweetened whipped cream. If preferred, the tapioca may be merely poured over the fruit. Any canned or fresh fruit may be used.

LEMON JELLY

1 envelope Minute Gelatine  2 small lemons
1 cup boiling water        1 small cup sugar

Dissolve the Minute Gelatine and sugar in a cup of boiling water. Add to this the juice of two lemons and grated rind of one lemon with enough water to make one pint in all. Pour through a coffee strainer into a mold which has been wet with cold water. When quite firm break up lightly with a fork and arrange a dish with a pyramid of whipped cream in the center. The juice of one lemon and one orange makes a very nice flavor.

PRUNE WHIP

1 cup prunes            ½ cup sugar
1 cup hot water         Whites of 2 eggs
1 envelope Minute Gelatine

Soak prunes in warm water and stew until tender. Rub through a sieve. To one cup of sifted prunes add sugar and hot water in which Minute Gelatine is dissolved. When cool, whip into this the well-beaten eggs. Serve with a custard sauce.

FREE

The new Minute Cook Book, containing all the best old recipes for tapioca and gelatine desserts and also many new recipes written expressly for this book and never before published, will be sent you free upon request, if you will give us your grocer’s name.

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