A FEW MINUTE TAPIGOCA AND MINUTE GELATINE RECEIPTS

FRUIT JUICE JELLY

BERRY PIE

COCOA OR CHOCOLATE BLANC MANGE
A few

Minute Tapioca and Minute Gelatine Receipts

Fruit Juice Jelly

1 envelope Minute Gelatine 1 cup boiling water
1/2 cup sugar (scant) 1 cup any fruit juice

Stir the Minute Gelatine and sugar together dry and dissolve in the boiling water. When thoroughly dissolved, add the fruit juice and pour into a mold. Grape, raspberry, loganberry or any left over canned fruit juices may be used. This may be served with fresh cream or evaporated milk, plain or whipped.

NOTE: One pint of left over coffee may be used in place of the water and fruit juice and makes an excellent and inexpensive dessert. A pinch of salt should be added to bring out the flavor of the coffee.

Tomato Tapioca Soup

1 pint strained tomatoes Butter
1 1/2 pints hot water 1/2 tbsp. extract of beet
2 tbsp. Minute Tapioca Salt and pepper to taste

To the strained tomatoes add all the ingredients except butter and boil until clear. Remove from fire and add small lump of butter. Serve with fried bread dice or to

NOTE: 2 tbsp. Minute Tapioca added to a quart of any kind of soup about 15 minutes before removing from stove adds greatly to its flavor and nourishing qualities.

Chocolate or Cocoa Blanc Mange

1/2 cup Minute Tapioca 1/2 cup sugar
3 cups cocoa made proper vanilla
strength for drinking salt

Add Minute Tapioca, sugar and salt to the cocoa and cook until clear, stirring often. Remove from the stove, flavor with vanilla and put into a mold. If one does not wish to mold this dessert 4 cups of cocoa may be used. Serve cold with sugar and cream.

Thickening for Pies

A scant tablespoon of Minute Tapioca makes excellent thickening for rhubarb, apple and berry pies. Scatter it over the rhubarb, apples or berries in place of flour. For rhubarb pies use a little more Minute Tapioca than for berry pies.
Baked Cheese Tapioca

3 heaping teaspoons Minute Tapioca
2 tbsp. butter or substitute
1/4 cup stale bread crumbs
1 cup boiling water

Cook until clear, Minute Tapioca and water in a double boiler, then add the tomato pulp, 1/4 cup of cheese (cut into small pieces) 1 tbsp. butter and seasoning to taste. Remove from fire and put the mixture into a baking dish. Cover with bread crumbs, remainder of the butter cut into bits, and balance of the cheese. Bake until brown; about 45 minutes. If one likes sugar with tomatoes, 1 tbsp. may be added while cooking in the double boiler. Serve hot or cold.

Charlotte Russe without eggs or sugar

1 envelope Minute Gelatine
1 cup ice cold evaporated milk
1/4 cup condensed milk
1/4 cup boiling water
1 teaspoon vanilla and a little almond
Pinch of salt

Dissolve the Minute Gelatine and salt in a little boiling water, enough to make a paste, then add the remainder of the water and condensed milk. When thoroughly dissolved, set in a cold place and when beginning to jell add the ice cold evaporated milk. Whip all together and put in molds or sherbet glasses. Fresh cream may be used in place of the evaporated milk if desired and when fresh cream is used, the almond flavoring may be omitted.

Pineapple Tapioca

1/2 cup Minute Tapioca
1 cup sugar
4 cups water

Boil the Minute Tapioca, 1/2 cup sugar and pinch of salt in the water until clear. Remove from the fire and add pineapple, grated or chopped with 1/2 cup sugar. Serve with sweetened whipped cream. Any canned or fresh fruit may be used.

Free

The Minute Cook Book, containing all the best old receipts and many new economical ways in which to serve tapioca and gelatine desserts, will be sent you upon request, if you will give us your grocer's name.

MINUTE TAPIOCA COMPANY