Drink or Serve
"A Bunch of Grapes"

Recipes
Checked and Standardized
for
The Welch Grape Juice Co.
by
Good Housekeeping Institute

The Welch Grape Juice Co.
Westfield, New York, U. S. A.
How to Serve Welch's

Most people prefer Welch's "lightened" with a little cold water. The simplest way is to fill the fruit tumblers half full of Welch's (with a little cracked ice if desired) and place a pitcher of ice water on the table so that each person may dilute the juice to suit his or her own taste. Some people prefer it with a dash of salt the same as other fruits.

For Breakfast

WELCH'S GRAPEFRUIT SPECIAL

3 chilled grapefruit  
6 tbsp. Welch's

Cut grapefruit in halves crosswise; remove seeds with a fork and then cut around each flesh section with a sharp knife, separating the flesh from the white membrane. With scissors cut the membrane free from the shell of the fruit, cutting towards the core. Next insert the scissors under the center core and free it from the fruit. Now lift the core and white membrane from the fruit, leaving the fruit sections intact. In adding grape juice, place 2 tablespoons in center of each fruit half and chill. Serves 6.

Refreshing Drinks

THE FAMOUS WELCH PUNCH

1 pt. Welch's  
1/3 c. lemon juice  
1/3 c. orange juice  
1 c. granulated sugar  
4 c. water or 2 c. water  
and 2 c. sparkling water

Combine the Welch's, lemon and orange juices and sugar, and stir until the sugar is dissolved. Add the water, and serve very cold. If sparkling water is used, add just before serving. Makes about 7 cups.
WELCH'S ALE

3 c. Welch's 3 c. ginger ale

Combine the Welch's and ginger ale, stir well and serve cold or with cracked ice. Serves 6.

WELCH'S GINGEREE

1 pt. Welch's 1/2 c. lemon juice
2 tbsp. granulated sugar 1 qt. dry ginger ale

Combine the Welch's and sugar, and stir until the sugar is dissolved. Add the lemon juice and chill. Just before serving, add the ginger ale. Serves 6.

WELCH'S GRAPE EGGNOG

6 eggs, well-beaten 1 tbsp. granulated sugar
3 c. chilled Welch's

Combine the eggs and sugar and beat 1 minute. Add chilled Welch's, stir well, and pour into glasses. Makes 4 1/2 cups and serves 6.

WELCH RICKEY

2 pts. Welch's 6 tsp. granulated sugar
6 limes
2 pts. charged water Cracked ice

Half fill 6 tall glasses with Welch's. Add to each, the juice of 1 lime, 1 teaspoon of the sugar, cracked ice and fill with the charged water. Serves 6.
Salads

WELCH'S GRAPE JUICE SALAD

1 tbsp. granulated gelatine  
1½ c. boiling Welch's
½ c. granulated sugar
¼ c. orange juice
3 tbsp. lemon juice

Lettuce

French dressing

Sprinkle the gelatine on the orange and lemon juices which have been combined. Add the Welch's and stir until the gelatine is dissolved. Then add the sugar and stir well. Pour into a 1 pint mold and chill. Serve on crisp lettuce with French dressing. Serves 6.

Puddings and Desserts

WELCH'S TAPIOCA CREAM

½ c. quick-cooking tapioca  
1 c. + 2 tbsp. granulated sugar
¼ tsp. salt
2¼ c. boiling water
3 tbsp. lemon juice

Cream

Add the tapioca and salt to the boiling water and cook in a double boiler until the tapioca is transparent, stirring frequently. Add the sugar, Welch's and lemon juice; cool. Serve with cream. Serves 6.

WELCH'S APPLE COMPOTE

6 firm tart apples
6 tsp. granulated sugar

½ c. Welch's
Whipped cream

Core and peel the apples; arrange in a covered baking dish. Place 1 teaspoon of the sugar in each apple, and pour the Welch's over the apples. Cover and bake in a hot oven of 400° F. until tender. Serve with whipped cream. Serves 6.
**WELCH'S PUDDING SAUCE**

1/4 c. granulated sugar 1 c. Welch’s
2 tbsp. butter
1 tbsp. cornstarch

Combine sugar and cornstarch in a double boiler and add Welch’s gradually, while stirring constantly. Place over hot water and cook until smooth and thickened, stirring frequently. Remove from the heat and add the butter. Serve with bread, cottage or steamed pudding. Serves 6.

**WELCH'S GRAPE SPONGE**

1 c. Welch’s 2 tbsp. lemon juice
1 c. water 2 tbsp. orange juice
1/3 c. quick-cooking tapioca stiff
1/2 c. granulated sugar 1/2 c. light cream, whipped

Combine Welch’s, water, and tapioca in a double boiler and cook until the tapioca is transparent, stirring frequently. Remove and add the sugar, orange juice and lemon juice. Fold in the egg white, and cream and chill. Serves 6.

**GRAPE CORNSTARCH PUDDING WITH MARSHMALLOW GARNISH**

3 tbsp. cornstarch 2 tbsp. granulated sugar
1/4 tsp. salt
3 c. Welch’s

Mix the cornstarch, salt, sugar and 1/2 cup of the Welch’s until smooth. Meanwhile heat the rest of the Welch’s in a double boiler. Pour a little of the Welch’s on the cornstarch mixture and blend smoothly. Add this to remaining heated Welch’s and stir constantly until the pudding thickens. Cook 25 minutes stirring occasionally, beat up well, turn into 6 sherbet glasses and chill. Garnish with small triangular pieces of marshmallow. Serves 6.
WELCH'S GRAPE PUDDING

5 slices white bread  3 eggs, separated
2 tbsp. butter  1 c. + 2 tbsp. granulated sugar
3 c. Welch's

Spread the bread, from which the crusts have been removed, with the butter. Cut into 1 inch squares and arrange in a 1 1/2 quart baking dish. Beat the egg yolks; add 3/4 cup of the sugar and the Welch's. Pour over the bread and bake in a slow oven of 325° F. for 30 minutes. Beat the egg whites stiff but not dry. Add the remaining sugar gradually beating constantly until the mixture will stand in peaks. Arrange on the pudding and bake in a slow oven of 300° F. for 30 minutes. Serves 6.

WELCH'S GRAPE JUICE PIE

2 c. Welch's  6 tbsp. flour
1 1/8 c. granulated sugar  1 tbsp. butter
2 tbsp. cornstarch  3 eggs, separated
Baked 9" pie shell

Heat the Welch's in a double boiler. Combine 1 cup of the sugar, cornstarch, and flour, and add the Welch's, stirring constantly. Return to the double boiler and cook 10 minutes stirring constantly. Beat egg yolks, and gradually pour hot mixture over them, stirring constantly. Return to double boiler and cook 5 minutes; cool. Pour into pie shell and top with meringue made as follows: Beat the egg whites stiff but not dry. Add 3/8 cup sugar gradually, beating constantly until the mixture will stand in peaks. Bake in a slow oven of 300° F. for 30 minutes. Serves 6.
Frozen Dainties

WELCH'S GRAPE ICE CREAM

3 eggs  
3/4 c. granulated sugar  
3 c. heavy cream  
3 c. Welch's  
1 tbsp. lemon juice  
1/8 tsp. salt

Beat the eggs; add the sugar and beat until thickened. Add the cream and mix well. Add Welch's, lemon juice and salt. Freeze in a crank freezer using 8 parts ice to 1 part ice cream salt. Makes about 2 quarts.

WELCH'S GRAPE JUICE CHARLOTTE RUSSE

1 tbsp. Knox Sparkling Gelatine  
1/4 c. granulated sugar  
1/4 c. cold water  
1/4 c. boiling water  
1 c. Welch's  
2 tbsp. lemon juice  
1/4 tsp. salt  
3/4 c. heavy cream, whipped  
Lady fingers

Sprinkle the gelatine on the cold water; add the boiling water and stir until the gelatine is dissolved. Add the Welch's, sugar, lemon juice and salt and stir well. Cool until beginning to thicken, then fold in the whipped cream. Line a pint mold with lady fingers or slices of cake and fill with the grape mixture. Chill until set; unmold and serve with whipped cream. Serves 6.
GRAPE SHERBET

1/2 c. granulated sugar  2 tbsp. cold water
1 1/2 c. water  6 tbsp. lemon juice
1 tsp. granulated gelatine  1 c. Welch’s
1 egg white

Combine the sugar and the water in a saucepan and stir over low heat until the sugar is dissolved. Bring to a boil and boil for 5 minutes. Sprinkle gelatine over surface of cold water and add the hot sugar syrup stirring until the gelatine is dissolved. Add the lemon juice and the Welch’s stir well and chill thoroughly. Next add the egg white beaten stiff with a hand beater or an electric beater at high speed and pour into the freezing tray of an automatic refrigerator. Freeze until the mixture will hold its shape, and is stiff enough to serve, stirring every 30 minutes. Serves 6.

WELCH’S GRAPE JUICE LUNCHEON SALAD

1 tbsp. Knox Sparkling Gelatine  2 tbsp. lemon juice
1/4 tsp. salt
1/4 c. cold water  1/2 c. chopped celery
1/2 c. boiling water  1 c. diced pared apples
1 c. Welch’s
1/4 c. granulated sugar
Nutmeats
Mayonnaise

Sprinkle the gelatine on top of the cold water; then add the boiling water, and stir until the gelatine is dissolved. Add the Welch’s, sugar, lemon juice and salt, and stir well. Chill until the mixture begins to stiffen, then add the celery and apples. Pour the mixture into 6 individual molds or one large mold and chill until set. Unmold on crisp lettuce and serve with mayonnaise or French dressing. Serves 6.

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