

#12

10-  
ELL  
675VZ

### *Jell-O Macédoine*

Dissolve a package of Jell-O, any flavor except Chocolate, in a pint of boiling water. While it is cooling chop fine such candied fruit—cherries, a pear, peach, apricot—as may be chosen for the purpose. As the jelly begins to thicken stir the candied fruit into it, mixing thoroughly.

### *Jell-O and Raspberry Jam*

Dissolve a package of Raspberry Jell-O in one and one-half cups boiling water. When cold and still liquid whip till it will drop from spoon in a lump like mass, then fold in one-half cup raspberry jam and one-half pint whipped cream.

### *Jell-O in Quarter Oranges*

Dissolve a package of Jell-O, any flavor except Chocolate, in a pint of boiling water. Cut oranges in halves and scoop out all the pulp. Fill them with cool Jell-O. When hard, with a thin, sharp knife that has been dipped in hot water, cut the halves in two, making quarters.

### *Jell-O Fruit Cup*

Cut up any fruit in season, place in glasses and pour over it any flavor of Jell-O just as it begins to thicken. When hard top with whipped cream and garnish; or, serve as a fruit salad with fruit salad dressing instead of whipped cream.

### *Cherry Jell-O Surprise*

Add enough water to juice from a can or jar of cherries to make one pint, bring to boiling point and dissolve a package of Cherry Jell-O in it. When cold and beginning to set stir in one cup cherries pitted and halved and two bananas sliced very thin. When ready to serve sprinkle over top half a cup of finely ground walnut meats. Serve plain, or with whipped cream or custard.

### *Strawberry Jell-O*

Dissolve a package of Strawberry Jell-O in a pint of boiling water. Pour into a bowl or mold and set in a cold place to harden. When set turn out on a plate and serve plain or with whipped cream.

### *Chocolate Jell-O*

Dissolve a package of Chocolate Jell-O in a pint of milk that has been brought to boiling point. Pour into a bowl or mold, or divide into individual desserts by using small molds or teacups instead of one large mold, and set away to harden.

### *Chocolate Walnut Jell-O*

Dissolve a package of Chocolate Jell-O in a pint of milk brought to boiling point. When it begins to harden add one-half cup of English walnut meats and half a dozen figs cut up fine. Set away to harden. Serve plain or with whipped cream.

### *Coupe Santa Marie*

Dissolve a package of Orange Jell-O in a pint of boiling water. Fill sherbet glasses one-fourth full with mixed chopped fruits that are in season; peaches, apples, grapes, bananas or small fruits. Pour over enough Jell-O to fill the glasses two-thirds full. When hard heap on whipped cream and place a cherry on top.

Bridgman, 1925