Menu Hints

Recipes for Meat and Fowl Dishes, Delectable Cakes and Beverages

By Betty Keasby

TEMPTING SUMMER DISHES

Don't banish pie from the dessert list when it is ninety in the shade. There are so many summer pies to tempt the most jaded hot weather appetite. Here are two of them.

MARVEL LEMON PIE

1 package lemon-flavored gelatin
Grated rind and juice of 2 lemons
2 cup sugar
1 cup water
1½ cups boiling water
¼ teaspoon salt
1 baked 9-inch pie shell

Combine gelatin, sugar, salt, and lemon rind with 3 tablespoons water. Add egg yolks and mix well. Add remaining water, stirring until gelatin is dissolved. Cool and add lemon juice. Chill. When slightly thickened, turn into cold pie shell. Chill until firm. Cover with Three-Minute Meringue or top with whipped cream.

THREE-MINUTE MERINGUE

2 egg whites, unbeaten
3 tablespoons water
¼ cup sugar
Dash of salt
Few drops vanilla or almond extract

Put egg whites, sugar, salt and water in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, and beat 1 minute; then remove from fire, and continue beating 2 minutes longer, or until mixture will stand in peaks. Add flavoring. Beat well. Spread over top of pie.

PEACH PIE GLACE

6 (4 cups) fresh peaches, sliced
1 package orange-flavored gelatin
Dash of salt
¾ cup sugar
1½ cups boiling water
1 baked 9-inch pie shell

Combine peaches and sugar and let stand 10 minutes. Dissolve gelatin in boiling water, add salt, and pour over peaches, stirring occasionally as mixture cools. Chill until slightly thickened. Turn into cold pie shell. Chill until firm. Cover with Three-Minute Meringue, or top with whipped cream.

VANILLA JUNKET WITH FRUIT FLUFF

1 package powder for vanilla junket
1 pint milk
¼ cup sugar
½ cup whipping cream
1 large or 2 small navel oranges

Prepare vanilla junket according to directions on package. Chill in refrigerator. Whip the cream, adding ¼ cup sugar just before the cream is stiff. When ready to serve, top the junket with the whipped cream, and across the cream place sections of orange. If the orange is large, use four ¼ sections; if small use four whole sections for each dish of dessert.

PLEASING SUMMER DISHES

Why leave all summer rhapsodies to poets? Let us create in our kitchens two culinary spring-songs in green with

EMERALD ECHO SALAD

1 package lime-flavored gelatin
1 pint warm water
½ cup canned crushed pineapple, drained
3 tablespoons pimiento, cut in strips

Dissolve gelatin in warm water. Pour ¼-inch layer in flat pan. Chill until firm. Chill remaining gelatin mixture until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in pineapple and pimiento. Pour over firm first layer. Chill until firm. Unmold on crisp lettuce or chicory. Serve with mayonnaise. Serves 8.

EMERALD FRUIT CUP

1 package lime-flavored gelatin
1 pint warm water
2 cups mixed fruit, diced (pears, peaches, cherries, canned pineapple, etc.)

Dissolve gelatin in warm water. Turn into shallow pan. Chill until firm. Cut into small cubes. Combine with fruit. Pile into sherbet glasses, adding a small amount of fruit juice to each serving. Serves 8.

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