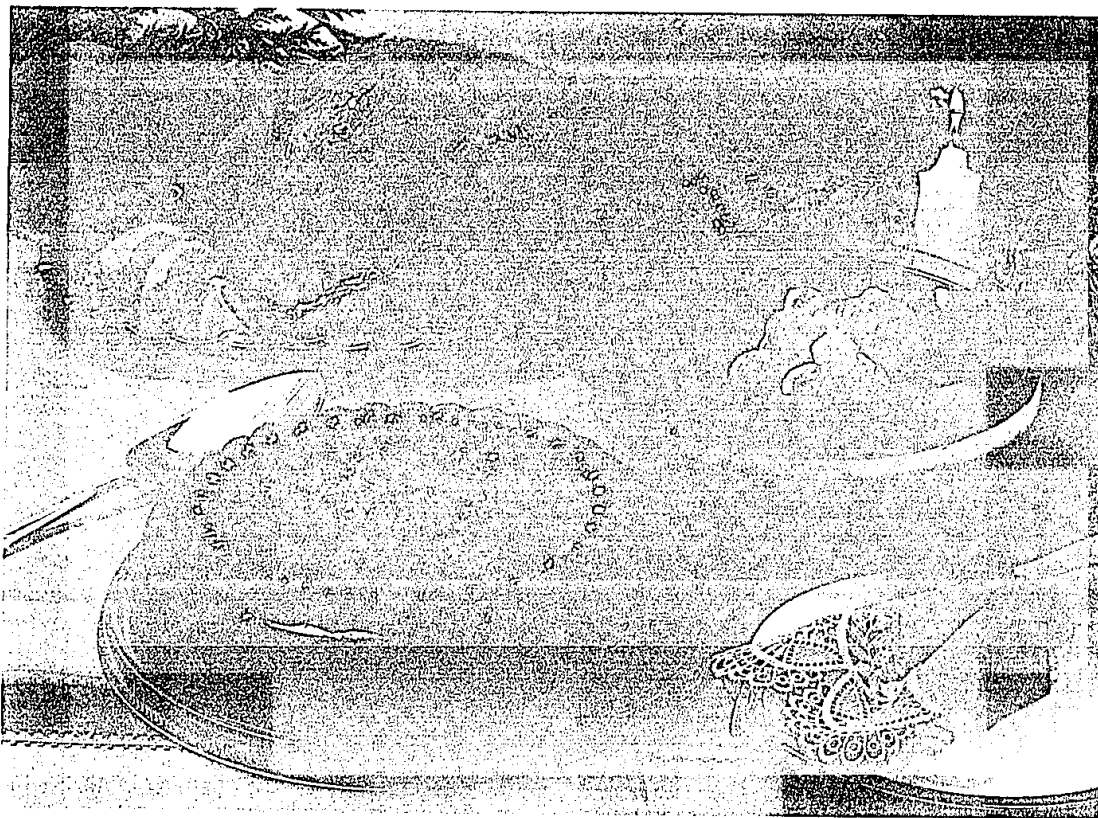


CLASSIC CRANBERRIES

COMPLEMENT THE

TRADITIONAL TURKEY...BEAUTIFULLY!



This year, add elegance to the traditional holiday feast without adding a lot of work to your hectic cooking schedule. Serve a fruit flavor gelatin salad you can make in advance, using fresh or canned cranberries. Better looking and tasting than plain cranberry sauce...and studded with wholesome fruits, vegetables, nuts and spices...gelatin molds are also easy to prepare.

While both of the salads offered here feature cranberries, they are different in taste and appearance. Each makes about 12 servings. Spicy Cranberry-Orange mold calls for ground fresh cranberries, celery and orange or lemon flavor gelatin. Its refreshing texture makes it a "natural" with turkey.

Layered Party Cranberry Salad uses whole berry cranberry sauce, wine, walnuts, apple and two packages of raspberry flavor gelatin and one package of lemon flavor gelatin. The creamy layer is the result of blending mayonnaise and whipped topping with thickened lemon flavor gelatin. While this salad looks "showy," it is easy to prepare, provided you follow the directions carefully, allowing each layer to chill until set but not firm — about 2 hours. Consult the Preparation Chart for explanations of other commonly used terms.

Here are some additional tips for ensuring the success of your gelatin salads:

- Use less water in preparing the gelatin mixture if salad is to be molded. For a 3-ounce package of gelatin, use 3/4 cup cold water; for a 6-ounce package, 1-1/2 cups cold water. (This decrease has already been made in the recipe for Spicy Cranberry-Orange Mold.) This makes the mold less fragile and makes unmolding much simpler.
- Do not use the speed set when you're molding gelatin.
- As for the mold itself, almost any metal form, not necessarily the traditional mold, will work. Consider using cake pans or loaf cake or bread pans. Metal mixing bowls work well, too, with the nested sets offering the advantage of a variety of sizes.
- To determine the volume of the mold or container, first measure with water. If mold holds less than the amount of gelatin mixture called for on the package or in your recipe, the surplus might be poured into a separate dish for serving later. If the mold is much too big for the amount of gelatin mixture, it will be difficult to unmold and either the recipe should be increased or a smaller mold used.
- Now, the unmolding. First, allow gelatin to set until firm, several

hours or overnight. Also, chill serving plate or individual plates on which mold will be served.

- Make certain that gelatin is completely firm. It should not feel sticky on top and should not sag toward the side if mold is tilted.
- Use small pointed knife dipped in warm water to loosen top edge. Or, moisten tips of fingers and gently pull gelatin from edge of mold.
- Dip mold in warm, not hot, water, just to the rim, for about 10 seconds. Lift from water, hold upright and shake slightly to loosen gelatin. Or, gently pull gelatin from edge of mold.
- Moisten top of gelatin and the chilled serving plate with cold water; this allows gelatin to be moved after unmolding. Place moistened plate over mold and invert. Shake slightly, then lift off mold carefully. If gelatin doesn't release easily, dip the mold in warm water again. If necessary, move gelatin to center of serving plate.

Once you perfect these simple techniques, you will be able to easily dazzle family and friends with a beautiful, delicious gelatin salad to adorn your holiday table.

Spicy Cranberry-Orange Mold

- 1-1/2 cups ground fresh cranberries
- 1/2 cup sugar
- 2 packages (3 oz. each) or 1 package (6 oz.) orange or lemon flavor gelatin
- 1/4 teaspoon salt
- 2 cups boiling water
- 1-1/2 cups cold water
- 1 tablespoon lemon juice
- 1/4 teaspoon cinnamon
- 1/8 teaspoon cloves
- 1 orange, sectioned and diced
- 1/2 cup chopped celery

Combine cranberries and sugar and set aside. Dissolve gelatin and salt in boiling water. Add cold water, lemon juice, cinnamon and cloves. Chill until thickened. Fold in the cranberries, orange and celery. Spoon into 6-cup mold. Chill until firm, about 4 hours. Unmold. Garnish with salad greens, if desired. Makes 6 cups or 12 servings.

Layered Party Cranberry Salad

- 2 packages (3 oz. each) or 1 package (6 oz.) raspberry flavor gelatin
- 3 cups boiling water
- 3/4 cup cold water
- 1/2 cup port wine
- 1 cup whole berry cranberry sauce
- 1/2 cup chopped apple
- 1/2 cup chopped walnuts
- 1 package (3 oz.) lemon flavor gelatin
- 1/2 cup mayonnaise
- 1 container (4 oz.) frozen whipped topping, thawed

Dissolve one package raspberry flavor gelatin in 1 cup of the boiling water. Add 1/4 cup of the cold water and 1/4 cup of the wine and chill until slightly thickened. Fold in cranberry sauce, apple and walnuts. Pour into 2-quart serving bowl. Chill until set but not firm. Dissolve lemon flavor gelatin in 1 cup of the boiling water. Chill until slightly thickened; then blend in mayonnaise and whipped topping. Pour over gelatin in bowl. Chill until set but not firm. Dissolve remaining raspberry flavor gelatin in remaining boiling water. Add remaining cold water and wine. Chill until slightly thickened. Pour into bowl over lemon layer. Chill until firm. Garnish with sugared green grapes, if desired. Makes 6-3/4 cups or 12 servings.

PREPARATION CHART

When recipe says:	It means gelatin should...	It will take about: (regular set)	(speed set) ice cube method not recommended for molding	Use it for...
"Chill until syrupy"	be consistency of thick syrup	1 hour	3 minutes	glaze for pies, fruits
"Chill until slightly thickened"	be consistency of unbeaten egg whites	1-1/4 hours	5 to 6 minutes	adding creamy ingredients like whipped topping or when moisture will be seeping
"Chill until thickened"	be thick enough so that spoon drawn through it leaves a definite impression	1-1/2 hours	5 to 6 minutes	adding solid ingredients like fruits or vegetables
"Chill until set but not firm"	stick to the finger when touched and should mound or move to the side when bowl or mold is tilted	2 hours	30 minutes	layering gelatin mixtures
"Chill until firm"	not stick to finger when touched and not mound or move when mold is tilted	individual molds at least 3 hours 2- to 4-cup mold: at least 3 hours 5- or 6-cup mold: at least 4 hours or overnight	1 hour 2 hours	unmolding and serving