

COCONUT SALADS

Have you ever thought of using coconut in your salads? If not, you have been neglecting a wonderful opportunity. Here are two recipes for coconut salads that I feel sure you will appreciate:

Coconut Salad Delicious

(Serves 6)

- 2 cupfuls cabbage, finely shredded
- 1 cupful grated pineapple, drained
- 1 cupful coconut, premium shred
- $\frac{3}{4}$ cupful mayonnaise
- Dash of salt

Crisp cabbage by allowing it to stand in ice water. Drain and dry thoroughly. Toss lightly together with remaining ingredients. Serve on crisp lettuce. Garnish with strips of pimento and chopped chives.

Coconut and Carrot Mold

(Serves 6)

- $1\frac{1}{2}$ cupfuls grated raw carrots
- 1 can coconut, southern style
- $\frac{3}{4}$ cupful mayonnaise

Combine carrots, coconut and mayonnaise. Blend. Pack tightly into individual molds. Chill. Unmold on crisp lettuce. Garnish with additional mayonnaise.