



No. 4201

CRANBERRY SALAD

1 qt. cranberries
2 cups boiling water
 $\frac{1}{3}$ cup cold water

2 cups sugar
 $2\frac{1}{2}$ tbsp. granulated gelatine
 $\frac{1}{3}$ cup chopped nut meats
1 cup diced celery

Cook together cranberries and water for 15 minutes. Put it through a seive, add sugar and cook 3 minutes. Add gelatine which has been dissolved in cold water for 5 minutes. Pour $\frac{1}{2}$ mixture into mold which has been rinsed with cold water, and allow it to set, keeping the remainder warm to prevent it from becoming stiff. Over the first half sprinkle celery and nuts finely chopped. Pour over the remaining half and allow it to set. Cut in slices (or make individual salads) serve on lettuce and garnish with dressing and extra nut meats.

Fruit Salad Dressing

2 eggs
 $\frac{1}{2}$ tsp. salt
1 cup vinegar

1 can sweet condensed milk
2 tbsp. melted butter
1 level tsp. French's Prepared Mustard,
Cream Salad Brand

Beat up eggs, (whites and yolks.) Add melted butter, salt and French's Prepared Mustard, Cream Salad Brand; and beat together. Add condensed milk and beat together. Then add vinegar and beat again. Place on ice to chill.