

MIDSUMMER DREAM SALAD

the delectable Recipe of the Month for August

A Melon Salad for an August Luncheon—or the salad course of a Hot Weather Dinner

by Martha Adams

1 cup watermelon balls
1 heaping cup cantaloupe
or honeydew balls
12 pitted cherries
1 cream cheese
2 teaspoons grape jelly
2 tablespoons nut meats
¼ cup seedless raisins

1 head lettuce
1 cup mayonnaise
12 pieces candied ginger
½ cup heavy cream
2 tablespoons honey or
one of grape jelly
2 teaspoons lemon juice
¼ teaspoon paprika

Prepare the melon balls using a small vegetable scoop; soak the raisins in warm water until plump, and drain; cream the cheese with the jelly and stuff the pitted cherries with it, adding a nut meat to each one (black walnuts preferred).

To one cup of creamy, delicate Best Foods Mayonnaise add the lemon juice, the honey or grape jelly, the paprika, and the cream, stiffly whipped. This will adapt the dressing perfectly, with little or no trouble, to a fruit salad de luxe.

Chill these materials well and arrange on plate as shown: three lettuce leaves with a stuffed cherry at the tip of each one, a watermelon ball in the center on a quarter of the lettuce heart, and one on each leaf in a triangle with two honeydew balls. Sprinkle with one tablespoon raisins. Mound mayonnaise between each leaf and decorate with crystallized ginger; pipe remainder on each leaf edge and between the fruit. Four large portions.

With water-cress sandwiches and iced tea with lemon and mint or iced coffee you will have a delectable warm weather luncheon complete in one course.

(Use Nucoa for the sandwich spread—and cream the Nucoa with lemon and salt.)

