**Hot Dishes**

**Iona’s Hot Dish**

*Busy Fingers Club*

- 1 pound hamburger
- ½ cup onions
- 1 cup celery, chopped
- 1 can Veg-all, not drained
- 1 can chow mein noodles
- 1 can cream of mushroom soup
- 1/3 soup can water
- ⅛ cup cracker crumbs
- 2 tablespoons butter


**South Dakota Dinner**

*Tetonkaha Extension*

- Fry strips of bacon or use bacon grease or butter to brown.
- 2 pounds of hamburger
- 5 onions
- 1 bunch celery, cut in small pieces
- 4 onions
- 1 quart tomatoes
- 1 package noodles (8 ounces)
- 1 can tomato soup
- 1 green pepper
- ½ lb. cheese
- salt and pepper to taste

Mix all except cheese together in large roaster and to this add sliced cheese. Bake one hour in 350° F. oven. This is good if made up a day or two ahead and warmed up when ready to use. This will feed about 30 people.

**Goulash Hot Dish**

*Sioux River Sues*

- ½ pound hamburger, form into balls
- 1 small can whole kernel corn
- 1 small can tomatoes
- 1 cup celery, diced
- 1 tablespoon chopped onion
- ½ package elbow macaroni

Fry onions and hamburger. Add corn, celery and tomatoes. Cook macaroni and drain well. Mix all together and put in baking dish. Bake uncovered in 350° oven for 45 minutes. If desired you may put grated cheese and bread crumbs on top before baking.

**Shipwreck Casserole**

*Five and Ten, Trenton Troopers*

- 4 cups raw potatoes
- 2 cups chopped celery
- 1 pound ground beef
- 1 cup sliced or diced onion
- 1 cup dark red kidney beans
- 1 can tomato soup diluted with water

Place in casserole in layers. Season. Bake 1½-2 hours at 350°. Celery can be omitted.
"Fix 'n Forget" Casserole
Harmony Club

Use 3 quart covered casserole
4 cups shredded cabbage
1/3 cup green pepper (minced)
1 cup onion rings

Put in layers in casserole, and sprinkle over this 3/4 cup uncooked rice

Mix lightly:
1 pound ground beef
1 cup soft bread crumbs
1 egg, beaten
1/2 cup thick sour cream
1 teaspoon salt

Shape into 12 equal balls. Roll in 1/4 cup flour, and brown in 1/4 cup cooking oil in skillet. Place these over the rice layer. Top with 1/2 cup onion rings. Pour over all a mixture of 1 can tomato soup and 1 cup hot water. Cover. Bake one hour at 350°. 6-8 servings.

American Chow Mein
Volga Township Club, Brookings Jolly Bunch, Friendly Neighbors

1 pound hamburger, salt and pepper
1 medium size onion (minced)
1 cup celery (diced)
1/2 cup raw rice

Brown hamburger and onion in 2 tablespoons fat. Add celery, raw rice, 2 cans of soup and soy sauce. Stir to blend. Place in 1/4 quart casserole and bake 1 hour in a 350 degree oven. Serve over warm chow mein noodles. Also can be topped with chow mein noodles and served as a casserole.

Mexican 7 Layer Casserole
Joe College Jills

1 cup uncooked rice
1 can whole kernel corn (drained)

Sprinkle with salt and pepper. Pour over:
1 can tomato sauce and 1/2 cup water
1/2 cup finely chopped onion and
3/4 pound uncooked ground beef
green pepper

Sprinkle with salt and pepper. Pour over second can tomato sauce and 1/2 cup water. Cover meat with 4 strips bacon cut in half. Cover and bake 350° for one hour. Uncover and bake about 30 minutes longer until bacon is crisped. 4-6 servings.

Noodle Casserole
Happy Hour

1 large package noodles
cooked without salt
Brown:
2 pounds hamburger
2/3 cup of celery, chopped

1/2 cup onions, chopped
Add:
2 cans cream of mushroom soup
2 cans cream of chicken soup
1 can tomato soup

Bake for 35 to 45 minutes in a 325° oven. Then the last ten minutes of baking, slice a 4-ounce jar of olives on top and pour the olive juice over it. (No additional seasoning needed.) Serves 10-12.
**E-Z Casserole**

*Shermaniters Extension Club*

1 pound hamburger  
½ cup onion, chopped fine  
1 cup celery, chopped  
1 can peas, undrained  
3 cups diced potatoes  
1 can cream of mushroom soup  
1/3 cup water  
¾ cup cracker crumbs  
2 tablespoons butter

Brown meat in a little shortening, add onions and celery and cook together until onions are cooked. Add peas and potatoes and cook together for 10 minutes. Add mushroom soup and water, mix to blend. Pour in buttered casserole, top with crumbs and butter and bake in oven at 350° for 30 to 35 minutes. Serves 6-8.

**Busy Day Casserole**

*Sinai Sparklers*

1 pound hamburger  
1 onion chopped fine  
¾ cup grated cheese  
½ can beef consomme’  
1 package noodles  
1 can mushroom soup

Brown the chopped onion and the hamburger together. Add about ½ can of consomme’ and simmer. Boil noodles and drain. Mix noodles, meat and cheese together. Put in buttered casserole, cover with mushroom soup and remainder of consomme’. Top with buttered bread crumbs. Bake in a moderate oven for about 45 minutes.

**Cashew-Tuna Hot Dish**

*Alton Extension Club*

1 3-ounce can chow mein noodles  
1 can cream of mushroom soup  
¼ cup water  
1 can chunk style tuna fish  
¹/₄ cup cashew nuts  
1 cup finely chopped celery  
1/8 teaspoon pepper  
½ teaspoon salt (to taste)

Combine all the ingredients except for ½ cup of the noodles. Pour into a well buttered 1½ quart casserole. Top with the ½ cup noodles. Bake in a pre-heated oven of 325° degrees for 40 minutes. Serves 6-8.

**Potato Chip Hot Dish**

*Volga Homemakers*

1 medium size potato chips (about 25c)  
1 7-ounce can tuna  
1 can peas (drained)  
¾ pound American cheese  
4 hard boiled eggs  
1 quart white sauce (quite rich)  
onions and seasonings to taste.

Alternate layers of chips, tuna, peas, cheese and ingredients. Cover with crushed buttered cornflakes. Bake 30 minutes in moderate oven. If desired mix day before and keep in refrigerator until time for baking. Serve with hot mushroom sauce.
**Tuna Dumplings**  
*Peppy Pals*

Saute slowly for 5 minutes:
- 2 tablespoons chopped onion
- ¼ cup chopped celery
- 3 tablespoons butter

Blend in:
- 3 tablespoons Bisquick
- ¼ teaspoon salt
- 1 cup milk

Cook and stir until thick, blend in 1 No. 3 can tuna.

**Dough:** Prepare 2 cups rolled biscuit dough as directed on Bisquick package (add 4 tablespoons chopped parsley if desired). Roll into oblong 12 x 18 inches and cut into 6-inch squares. Place each in large, greased custard cup, fill with mixture and fold corners over top, pinching together to seal. Bake in 425° oven about 20 minutes, until brown. Serve sauce made by heating ¼ cup milk and ¼ pound cheese over very low heat until cheese is melted. (Can be made ahead of time and put in refrigerator until ready to bake when needed.)

**Tuna Rice Casserole**  
*Home Mixers*

1 can tuna  
1 can cream of mushroom soup  
2 cups cooked rice

Mix together and put in a casserole. Top with crushed potato chips. Bake at 350° for about 30 minutes (until thoroughly heated).

**Chicken Casserole**  
*Wild Rose Extension*

4 cups meat, cut up (or 2½ pound) chicken, pork or beef. 12 slices stale bread, not dry, broken in pieces, small onion, 2 cups celery, cooked.

**White sauce:**
- 1 quart milk
- 1 cup oleo or butter
- 1 cup flour

Make the white sauce. Beat 8 eggs into white sauce. Combine all ingredients. Let stand one hour. Bake at least 1 hour at 300 to 350°. Test as for baked custard. Serve with cream of mushroom sauce.

**Ham and Chicken Hot Dish**  
*Young Home Makers*

Put ingredients in layers in a buttered baking dish. Season each layer with salt and pepper.

- 1 cup diced celery
- 1 medium onion, chopped
- 2 tablespoons green pepper
- 2 cups ham

Add 1 can of thinned mushroom soup. End layers with bread and cheese on top. Serve with this white sauce.

- 5 tablespoons butter
- 6 tablespoons flour

Add 2 tablespoons chopped pimento to white sauce.
Chicke.- or Turkey Casserole
Medary Extension

Saute ½ pound (4 ounce can) sliced mushrooms.
Mix with:
2 eggs (beaten)
3 cups soft bread crumbs
2 tablespoons minced onion
1 cup milk
¼ cup finely chopped pimento
1 cup chicken stock

3 cups of cooked chicken cut into small pieces, season with salt, pepper, celery salt and paprika. Pour into greased 2-quart baking dish. Set in a pan of water (1 inch deep). Bake at 350° about 1½ hours. 6 servings. Serve with mushroom sauce.

Mushroom Sauce:
Saute: 1 cup sliced mushrooms and 1 teaspoon grated onion in
2 tablespoon butter
1/8 teaspoon pepper
Add:
2 tablespoon flour
1 cup milk
Cook until thickened

Buffet Chicken Casserole
Better Half

1 5 pound chicken
1 3 ounce can mushrooms
1 cup ripe olives, chopped
6 cups medium noodles, cooked
1/3 cup minced onion
1 cup diced cooked ham

1/3 cup minced green pepper
1 can mushroom soup
1/2 cup grated process sharp cheese
(1/3 pound)
1/2 cup pimento, chopped
1 cup cooked frozen peas
1/8 teaspoon pepper
1 teaspoon salt
1 teaspoon celery salt

Simmer chicken with salt, celery, onion, 1 bay leaf for 1½ to 2 hours. Cool, cut in big pieces. Remove from broth. Add mushroom juice and olive juice. Add water to make 6 cups. Bring to boil. Add noodles and cook until tender. Saute onion, green pepper and mushrooms in chicken fat for 5 minutes. Add to chicken with half of chopped olives, then to undrained noodles. Add mushroom soup and next six ingredients (cheese, pimento, peas, and seasonings). Arrange chicken and noodles in layers ending with noodles. Top with ham and olives and bake at 325° for 1 3/4 hours. 10 servings.

Chicken Hot Dish
Up and At It

3 cups cooked diced chicken
1 can cream mushroom soup
½ can pimento

2 cups diced celery
1 onion
1 cup rice

1 cup dried bread crumbs toasted. Cook rice in chicken broth. Add all other ingredients to the rice and broth, add salt to taste. Put into casserole and place toasted bread crumbs on top. Bake 25-30 minutes in moderate oven about 350°.
Chicken and Dressing in Layers
Margaret Laughrey

I stewing hen cooked tender in salted water with a bay leaf. Remove from bones. Make favorite dressing or can use:

- 6 to 8 cups soft bread crumbs
- 2 stalks celery
- 1 medium onion grated
- 2 beaten eggs
- 1 teaspoon baking powder
- 2 teaspoons sage
- salt and pepper
- 2 cups milk

Make favorite dressing or can use:

Place layer of dressing in greased baking dish and a layer of the stewed chicken cut up in small pieces, and alternate layers. Cover with 2 cups of the chicken broth and bake at 350° for 1 hour.

Beef Chowmein
O. E. O.

- 1¼ pounds round steak, cubed
- ½ pound pork steak, cubed
- 1 cup hot water
- 4 stalks celery
- 2 cans chicken and rice soup
- 1 can mushrooms (stems & pieces)
- 4 tablespoons soy sauce
- 1 small package egg noodles
- salt to taste

Dredge cubed meat in flour and brown in hot melted shortening. Add water, celery, soup, and soy sauce. Simmer slowly for approximately 1 hour or until meat is tender. Cook noodles according to directions on package, drain and add to above meat mixture along with mushrooms (also the juice from the mushrooms) and the salt to taste. Put mixture in greased casserole, cover with 1 can (large) of chowmein noodles and sprinkle with whole almonds. Do not cover. Bake at 350 degrees for 30 to 45 minutes or until bubbly. Serves 15 (Ground beef can be substituted for a hearty family hot dish.)

Cubed Pork Supreme
Four Corners

- 1 6-ounce package noodles, cooked and drained
- 1 pound pork loin, cubed and browned
- 1 can cream of mushroom soup
- 1 cup chicken broth
- 1 can whole kernel corn
- 1 small onion, grated
- 1 small green pepper
- ¼ pound grated cheese
- salt to taste

Combine all ingredients. Cover with buttered bread crumbs. Bake in 350° oven for 30 minutes.

Super-Dooper Hot Dish
Club 55

- 1 can Spam
- 1 package egg noodles (medium width)
- 1 can cream style corn
- 1 cup grated cheese
- 1 can mushroom soup
- ½ cup milk
- ¼ to 1 tablespoon grated onion
- salt and pepper to taste

Mix ingredients and sprinkle top with buttered bread crumbs. Bake 1 hour in 325° oven.
Pork Savory
1961 Food's Lesson

3 pounds lean pork, cut in 1-inch pieces
1 ½ teaspoons salt
1 ½ teaspoon pepper
1 tablespoon cooking fat or oil
3 cups water
2 ½ cups sliced carrots

1 cup sifted all-purpose flour
3 cups sour cream
3 ½ cups diced potatoes
1 tablespoon finely chopped onion
1 ½ cups green lima beans
1 tablespoon salt

Sprinkle the pork with salt and pepper. Brown the meat in the fat or oil, add water, cover, and simmer until the meat is tender. Cook the carrots in a little water until almost tender. Combine flour and sour cream; beat until smooth. Combine with meat and broth. Add the vegetables and salt and blend well. Bake covered at 375°F. (moderate oven) for 1 hour; remove the cover and continue baking for about 30 minutes to brown the top. 24 servings.

Ham Pinwheels
Mayflower Extension Club

Biscuit dough:
2 cups flour
1 ½ cup shortening
1 ½ teaspoon salt
4 teaspoons baking powder
2/3 cup milk
Mix biscuit dough. Roll ¼ inch thick. Place on buttered pan. Bake until brown. 350° oven.

Other ingredients:
1 ½ cups ground baked ham
1 cup grated cheese
4 tablespoons butter
1 cup cut mushrooms
3 tablespoons flour
2 cups milk
salt

Spread dough with ¼ of butter, then ham and cheese. Roll like jelly roll. Slice 1 inch thick. Place on buttered pan. Bake until brown. 350° oven.

Sauce: Combine mushrooms, rest of butter, flour, milk and cook until tender. Add salt, pour over pinwheels and serve hot.

Lenten Casserole
1961 Foods Lesson

10 cups cooked rice
5 cans (10 3/4 oz.) cream mushroom soup
2 ½ cans water
5 cups dry bread crumbs
1 ½ cup butter, melted
2 ½ tsp. garlic salt
2 ½ tsp. ground pepper
24 hard cooked eggs

Method: Combine rice, soup and water and heat. Spread over the bottom of large greased baking dish. Combine crumbs with melted butter and seasonings. Put a layer over the rice-soup combination. Slice the eggs, but keep whole (using the egg slicer or knife—slice egg about 2/3 down keeping each egg whole as a unit). Arrange the eggs on top on the rice so that a whole egg will be included in each serving. Press eggs partially into rice, but do not cover. Top with remaining crumbs. Bake in a very hot oven (450°F.) 15 minutes. Serves 24.
## Tangy Sausage Skillet

**Argo Farmerettes**

- 1 pound bulk sausage
- 1 cup chopped onion
- 1 cup elbow macaroni
- 2 tablespoons sugar

Break up sausage with fork in skillet, brown with the onion. Add macaroni and cook 2 to 3 minutes. Drain off fat, stir in tomatoes, sugar and chili powder. Heat to boiling, cover and simmer until macaroni is tender—about 20 minutes. Stir in sour cream just before serving. (Chopped celery and green pepper can also be added to this recipe.)

## Macaroni Hot Dish

**Livewires**

Grind together:
- 2 cups cold cooked macaroni
- 1 small green pepper
- 1 small onion
- about ½ pound cheese
- 1 can Spam or Prem

Add:
- ¼ cup butter
- 1 ½ cup hot milk
- 1 ½ cup bread or cracker crumbs
- 4 egg yolks

Fold in the 4 stiffly beaten egg whites. Mix well and bake 1 hour. When nearly done cover top with 1 can heated mushroom soup. Is good without the soup.

## Creamed Onions

**A-Z Club**

- 12 medium sized onions
- ¼ cup butter
- 3 tablespoons flour
- 1 teaspoon salt
- ½ cup light cream
- 1 cup milk
- ½ cup sharp grated cheese

Peel onions. Cook in 1-inch salted boiling water, tightly covered for 25 minutes. Drain, melt butter, blend in flour, salt and pepper. Add cream and milk slowly and continue cooking over low heat until smooth. Add onions and ½ cup grated sharp cheese. Put in casserole, sprinkle paprika on top or use buttered crumbs. Heat in oven to serving temperature.

## Ham Casserole

**Rip 'N Ravel Club**

- 2 cups finely cut celery
- 3 tablespoons finely cut green pepper
- 2 tablespoons finely cut onion
- 1 pound package egg noodles (cooked)
- 2½ cups ham (cut in bite size pieces)
- 2 cans cream of mushroom soup
- 1 ½ soup cans of milk

Salt and pepper to taste

Mix all ingredients together and place in greased casserole. Bake in 350° oven about 30 minutes. Serves 14.
Baked Cheese and Rice
Margaret Laughrey

1 cup uncooked rice
2 cups medium white sauce
2 cups grated American cheese
2/3 cup sliced stuffed olives

2/3 cup green pepper
4 hard cooked eggs
2/3 cup sliced mushrooms
salt and pepper

Steam rice until tender. Make white sauce, add 1/3 cup cheese and stir until cheese is melted. Combine cooked rice and sauce, add remaining ingredients in order given. Pour into greased casserole and sprinkle remaining cheese over top. Bake at 375° 25 - 30 minutes. Serves 8.
Salads

Luncheon Salad
Aftonite Club

1 package lemon jell0—Made up ¼ cup American cheese—diced fine
1 hard cooked egg ½ cup salad dressing
1 cup tuna 1 teaspoon green pepper (minced)
1 teaspoon minced onion Dash of salt
½ cup cream—whipped

Cool jello. Add remaining ingredients and let set.

Corn Beef Salad
South Dakota Centennials

Dissolve 2 packages lemon jello in 3 cups hot water. Partially set. Then add 2 cups chopped celery, 1 green pepper chopped, 1 small onion chopped, 2 cups scant salad dressing, 12 ounce can or 3/4 pound bulk corn beef. Mix well and set. Serve on lettuce leaf.

Perfection Salad
1961 Foods Lesson

5 tablespoons (5 envelopes unflavored gelatin) 5 tablespoon lemon juice, fresh, frozen, or canned
1 1/2 cups cold water 2 1/2 cups finely shredded cabbage
5 cups hot water 5 cups chopped celery
1 1/2 cups sugar 10 tablespoon (5/8 cup) chopped pimento
2 1/2 teaspoon salt
1 1/2 cup vinegar

Makes 24 servings.

Cranberry "Candles"
Starlite Extension

1 pound can Ocean Spray Whole Cranberry Sauce
3-ounce package red, yellow or orange fruit flavored gelatin
1 cup boiling water

Heat cranberry sauce, strain, set berries aside. Dissolve gelatin in hot juice and water. Add salt and lemon juice. Chill until thickened enough to mound slightly when dropped from a spoon. Beat in mayonnaise with rotary beater until light and fluffy. Fold in cranberries, fruit and nuts. Divide mixture evenly into eight 6-ounce fruit juice cans. Chill 4 hours or longer. Unmold. Garnish with mayonnaise to taste. To flame: Cut thin birthday candles in half to shorten. Insert into tops of cranberry candles. Light.
Red and White Salad

By Mystery Sisters

First Part:
1 Package red jello
1 Cup hot water

Dissolve sugar and jello in hot water. Add cold water. When above starts to cool add 1 cup ground cranberries. Pour into a cake pan. Let harden.

Second Part:
1 package lemon jello
1 cup hot water

Add 1 to 1 cup cold water to make 1 pint of jello. Salt to taste. When this starts to thicken fold in 1 cup whipped cream and pour over first mixture. Refrigerate several hours.

Yum-Yum Salad

Coterie Club

1 package raspberry gelatin dessert
1 1/2 cups hot water
13 ounce package cream cheese
1/2 cup mayonnaise or salad dressing
1 banana, diced

Dissolve the gelatin in the hot water. Gradually add to the cream cheese, blending until smooth. Chill until slightly thickened. Combine the mayonnaise with the fruit and nuts. Add the gelatin mixture. Fold in the whipped cream. Pour into 1 1/2 quart mold. Chill until firm. Unmold and surround with lettuce. Serve with mayonnaise or salad dressing.

Lime-Pineapple Salad

Northview Club

2 packages lime-flavored gelatins
2 cups boiling water
1 1/2 cups cold water
2 tablespoons lemon juice
Dash salt
1 can (20 ounces) crushed pineapple

Dissolve gelatin in boiling water. Add cold water, lemon juice and salt. Chill until partly set. Drain pineapple saving juice to use in pineapple dressing. Fold pineapple, grapes, and nuts into gelatin. Spread into cold water-rinsed 11 1/2 x 7 x 1 1/2 inch dish. Chill until firm. Spread with pineapple dressing. Sprinkle the shredded cheese on top of the dressing.

Pineapple Dressing:
1 cup pineapple juice
1 cup sugar
1 tablespoon lemon juice
2 tablespoons butter
1 egg, well beaten

Sift sugar, salt, and flour into small saucepan. Stir in egg and fruit juices, mixing well. Cook over low heat until thickened, stirring constantly. Remove from heat; add butter, let cool. Fold in whipped cream. Chill.
Christmas Salad Ring
Prestonite Extension

2 packages red jello 1 cup finely chopped nuts
2 cups boiling water 1 cup miniature marshmallows
2 cups cold water 3/4 cup halved seeded Tokay grapes
1 package (3 ounce) cream cheese 1 cup coarsely broken nuts

Method: Mix jello and cool till partly set. Pour 1/2 cup of the jello into ring mold. Shape cheese into balls, and roll in fine nuts. Put balls in jello in mold and set until barely firm.

Add remaining ingredients to balance of jello and pour on top of other layer. Chill until firm.

Apricot Fruit Salad
LaSoirée Extension

First Part:
2 packages orange jello 1 cup pineapple and apricot juice, mixed
2 cups boiling water
1 cup pineapple and apricot juice 1 cup sugar
1 large can apricots (mashed) 2 heaping tablespoons flour
1 large can pineapple, diced 1 beaten egg
10 marshmallows, cut 2 teaspoons butter

Method: Mix gelatin, water, one cup pineapple and apricot juice, apricots, pineapple and marshmallows. Pour in large loaf cake pan. Chill. Then combine the other cup pineapple and apricot juice, sugar, flour, egg, and butter. Cook this mixture until thick. Cool. Fold in cream, whipped. Spread on first mixture. Sprinkle grated cheese on top.

Cherry Pineapple Salad
Volga Jolly Bunch

3 packages Black Cherry jello 1/3 cup mayonnaise
2 1/3 cups boiling water 6 ounce package cream cheese (room temperature)
1 can (30 oz.) pineapple (crushed) 1 can (30 oz.) Bing cherries (pitted) 1/2 cup coarsely broken nuts
1/3 cup lemon juice Dash of salt
1/3 cup whipping cream

Dissolve jello in boiling water. Drain pineapple and cherries saving liquid, should be about 3 cups. Mix pineapple, cherry, and lemon juice with jello, divide in half. Fold pineapple into 1/2 of the jello and chill until firm. Whip cream, mayonnaise, cream cheese and salt together until light and fluffy, spread over jello. Chill until firm. Fold cherries and nuts in rest of jello and spread over cheese layer. Chill until firm. Cut in squares. Use 9x13x2 inch pan. Makes 15-18 servings.

Jell-O Bunny Nest Salad
NGR Extension Club

Prepare Lime Jello as directed on the package. Turn into a shallow pan and chill. When firm force through potato ricer or meshed strainer. Arrange as grass on serving dishes. Place a peach half in each Jell-O nest. Garnish with whipped cream, shredded coconut and jelly beans! Makes 6 servings.
**Pineapple Rice Salad**  
*Busy Belles*

1 package lemon or orange jello  
2 cups boiling water  

\(\frac{1}{2}\) cup sugar

Congeal until barely jelled and whip

Add:

1 cup cream, whipped  
1 cup cooked rice  
2 cups small marshmallows  
16 maraschino cherries-cut

1 cup drained crushed pineapple  
\(\frac{1}{2}\) cup nutmeats (optional)

Put in 9x13 inch pan  
Chill 24 hours. Cut in squares and serve.

**Orange Surprise Salad**  
*Jolly Neighbors*

1 package orange jello  
1\(\frac{1}{2}\) cups boiling juice and water  
1 cup commercial sour cream  
1 can mandarin oranges drained

1 cup small marshmallows  
4 tablespoons mayonnaise

Method: Drain juice from pineapple and oranges and measure; add water to make 1\(\frac{1}{2}\) cups liquid. Boil liquid and pour over jello, stir to dissolve. Pour 1\(\frac{1}{2}\) of the jello into bottom of mold or small pyrex cake pan and set in refrigerator until firm. Leave other jello at room temperature. Combine sour cream, pineapple and orange slices, marshmallows and mayonnaise; mix to blend. Spread this over set jello and put in refrigerator to chill. When cold, carefully spoon remaining 1\(\frac{1}{2}\) of orange jello over top and set firm. Serve 8. Note: Increase amounts depending on number you wish to serve. If very small servings are desired this will serve 10.

**Christmas Wreath Salad Mold**  
*Sioux Valley Extension*

1 No. 2 can crushed pineapple  
1 package lime jello  
1\(\frac{1}{3}\) cup diced celery  
1\(\frac{1}{3}\) cup diced pimiento

\(\frac{1}{2}\) cup grated cheddar cheese  
2/3 cup chopped walnuts  
1 pinch salt  
\(\frac{1}{2}\) cup whipped cream

Method: Drain pineapple. Heat juice to boiling. Dissolve lime jello in hot juice. Cool till it starts to thicken. Add celery, pimento, cheese, and walnuts and salt. Fold in \(\frac{1}{2}\) cup whipped cream. Slice stuffed olives into ring mold. Pour jello mixture on top. Chill. Serve with mayonnaise. Garnish with cherries or parsley.

**Delicious and Sparkling Salad**  
*Merry Mixers*

Mold it one layer at a time in your salad mold or 9x5x3 pan. First layer: Red jello with pineapple, nuts, celery and apple. Second layer: Green jello with cottage cheese and shredded carrots. Third layer: Yellow jello with bananas and cherries. Garnish with whipped cream if you wish.
Molded Christmas Salad
Beavers Extension

Lime Apple Layer:
1 package lime flavored gelatin
2 cup boiling water
2 tablespoons lemon juice
1 cup chopped celery

Dissolve gelatin in boiling water. Add lemon juice and chill until syrupy, stirring occasionally. Core and chop apples (leave skin on) and add with celery to gelatin. Pour in oiled 1 quart mold and chill until firm.

Cranberry layer:
1 package cherry flavored gelatin
2 cups fresh cranberries
1¼ cup water
2 tablespoons lemon juice
2 tablespoons grated orange peel

Cook cranberries gently in water and sugar about 10 minutes or until most of the skins pop. Stir in gelatin, lemon juice and orange peel. Chill until syrupy, stirring occasionally. Pour in lime layer, chill. Makes 10-12 servings.

Rice-Jello Salad
Cloverleaf Club

One cup rice, cooked, rinse in cold water and drain. One package cherry jello set as usual and add ½ cup sugar (do not whip). Set until firm. Add 1 cup cream, whipped, to the set jello. Add miniature marshmallows, chunk pineapple or any other fruit desired.

Blueberry Salad
Brookings No. 1

2 packages lemon jello
4 cups liquid (juice, water)
1 No. 2 can crushed pineapple
1 No. 2 can blueberries in water
1 pint cultured sour cream
1 cup chopped nuts


Peach Party Salad
49'ers Club

2 packages orange jello
2 cups boiling water
1 can crushed pineapple (No. 2 can)
1½ cup liquid from fruit

Add No. 2 can or 2 cups drained sweet peaches. Let set until hardened. Cook until thick: ½ cup sugar, 3 tablespoons flour, 1 egg, 1 tablespoon butter, ¾ cup pineapple juice. Cool. Whip 1 cup cream, fold into cooled mixture, also 1 cup miniature marshmallows, 1½ cup shredded cheese (cheddar). Spread on top of jello and peach mixture. Use 9x13 flat pan, to serve cut in squares and serve on lettuce leaf.
Christmas Ribbon Salad

TNT Club

First layer:
2 packages lime flavored gelatin

Dissolve gelatin according to package directions. Pour into 15x10x2 pan.
Chill until almost set.

Second Layer:
1 package lemon flavored gelatin
1/8 ounce package cream cheese

Dissolve gelatin in hot water. Add marshmallows and melt. Add
pineapple juice and cream cheese. Chill until consistency of egg white and
whip. Fold in mayonnaise and whipped cream. Pour over lime gelatin. Chill
until almost set.

Third Layer:
2 packages cherry flavored gelatin
1 can whole cranberry sauce

Dissolve gelatin using 3 cups water. Add cranberries and pecans. Chill
until egg white consistency. Pour over lemon layer. Chill until firm. Yield 30-36
portions.

Lime Jello Salad

D.D.T.

1 package lime jello
1 can crushed pineapple (13½ oz. No. 211)
2 3oz. packages Philadelphia cream cheese

Dissolve jello in 1 cup boiling water. Add crushed pineapple and let
set. When set beat and add cream cheese, nuts, marshmallows and whipped cream.
Frozen Cranberry Salad

Simplicity Extension

<table>
<thead>
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<th>Ingredients</th>
<th>Amount</th>
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<tbody>
<tr>
<td>1 quart cranberries, ground</td>
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<tr>
<td>1 1/2 cup sugar</td>
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<tr>
<td>Small can crushed pineapple</td>
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<tr>
<td>1 pound marshmallows</td>
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<tr>
<td>1/2 pint cream, whipped</td>
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Mix and freeze. Serves 10-12

Cherry Pink Salads

Parnell Star

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>3 1/2 tablespoons all-purpose flour</td>
<td>1 cup heavy cream, whipped</td>
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<tr>
<td>3 tablespoons sugar</td>
<td>1/2 cup maraschino cherry juice</td>
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<tr>
<td>1/2 teaspoons salt</td>
<td>1/2 cup maraschino cherries quartered (about 20 cherries)</td>
</tr>
<tr>
<td>2 egg yolks, beaten</td>
<td>1 cup drained canned sliced peaches</td>
</tr>
<tr>
<td>2 cup milk (add more if too thick)</td>
<td>1 cup drained canned crushed pineapple</td>
</tr>
<tr>
<td>1 tablespoon melted butter or</td>
<td></td>
</tr>
<tr>
<td>margarine</td>
<td></td>
</tr>
<tr>
<td>1/2 cup lemon juice</td>
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</tbody>
</table>

Combine flour, sugar and salt; mix well. Blend in egg yolks and milk. Cook over low heat, stirring constantly, until thickened. Add butter or margarine and lemon juice. Beat 2 minutes with rotary beater. Fold in remaining ingredients. Pour into refrigerator tray or individual molds. Freeze until firm. Unmold and garnish with crisp salad greens and additional cherries, as desired. Makes 6 to 8 servings.

Frozen Fruit Delight

Campanile

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespoons sugar</td>
<td>1/2 cup honey</td>
</tr>
<tr>
<td>1 tablespoon flour</td>
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</tbody>
</table>

Combine sugar, flour, honey in a saucepan and bring to a boil. Cook one minute stirring constantly. Gradually stir 1/3 cup lemon juice into 1 beaten egg; then add small amount honey mixture; return to remaining mixture. Bring just to a boil, stirring constantly remove from heat. Cool. Stir in:

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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</thead>
<tbody>
<tr>
<td>2 cups drained fruit cocktail</td>
<td>1 cup halved maraschino cherries</td>
</tr>
<tr>
<td>1 cup banana slices</td>
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</tr>
<tr>
<td>1/3 cup diced orange sections</td>
<td>1 cup heavy cream, whipped</td>
</tr>
</tbody>
</table>

Fold In:

Pour into refrigerator tray freeze firm, about 3 to 4 hours. To serve cut in squares and garnish with orange sections, if desired. Makes 6 to 8 servings.

Australian Salad

Triple T Club

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups sliced or diced apples</td>
<td>2 cups sliced or diced cucumbers</td>
</tr>
</tbody>
</table>

Season with salt and pepper. Sprinkle with lemon juice. Fold in enough whipped cream to cover.
Luscious Hawaiian Salad

Winsor Wives

1 can fruit cocktail 1 can mandarin oranges
1 can cubed pineapple 1 package miniature marshmallows

Thicken juice of canned fruit with 2 tablespoons of corn starch, whip a package of Dream Whip and add to thickened juice, then pour over fruit.

Strawberry Dessert Salad

Sterling

16 large marshmallows 1 three ounce package cream cheese
2 tablespoons strawberry juice ½ cup salad dressing
1 cup crushed strawberries ½ cup cream whipped
½ cup drained pineapple (crushed)

Melt marshmallows with the strawberry juice. Cool. Add berries and pineapple. Blend cream cheese with the salad dressing, then blend the cheese mixture with the whipped cream. Combine all, pour into a refrigerator tray and freeze.

Grandmothers Salad

Do and Learn Club

In a bowl add:

½ cup salad dressing 1 tablespoon lemon juice
2 tablespoons sugar

Blend, then add:

1 cup crushed pineapple, well drained 2 cups cottage cheese

Stir to blend

Pineapple-Cocoanut Salad

Golden Moments

⅛ pint sour cream (cultured) 1 small bottle maraschino cherries
1 medium size can chunk pineapple 20-25 marshmallows cut in small pieces or miniature
1 cup cocoanut

Pour sour cream over other ingredients and mix lightly. Chill in refrigerator over night, and serve on lettuce leaf.

Glorified Rice

Twilight Trotters

⅔ cup sugar 2 cups rice
2 cups whipping cream 1 cup unpeeled chopped apples
1 large can pineapple, drained-crushed 1 package small marshmallows

Mix all ingredients together, but whipped cream, and let stand 1 hour, Fold whipped cream just before serving.
Refreshing Summer Salad
Young Matrons

Scoop melon balls from a medium watermelon. Use large end of scoop. Scoop cantaloupe balls from 1 large cantaloupe. Use small end of scoop.

1 can of minted pineapple chunks 2 boxes of fresh strawberries
2 small cans of green grapes—you can also use fresh grapes if available

Mix these altogether. Set chill. Just before serving cut up 4 bananas and sprinkle 1 cup of sugar through the fruit.

Pour cold gingerale over fruit and serve. This is very attractive if served in the melon that has been scooped out. Will serve 12 to 15 people.

Tangy Cauliflower Salad
DuCum Extension

1 medium cauliflower
1 cup sliced green stuffed olives
1/2 cup tangy French dressing
1/4 cup Roquefort cheese, crumbled, (optional)
3 carrots, shredded
1 small avocado

Wash and separate cauliflower into flowerets. Then chop coarsely. Cover with French dressing and let stand at least one hour. Just before serving, shred carrots and dice avocado. Add these to the salad with olives and cheese. Toss lightly and serve. Six servings.

Combination Salad
Northern Lights

Potato Salad:
1 cup mayonnaise
1 tablespoon (1 envelope unflavored) gelatin) Add a little sugar to suit taste
1/2 cup vinegar (a little less)
1 cup diced pimientos
1 cup chopped parsley
1 cup chopped celery
1 cup sliced green onions and tops
1 cup hot water
1 teaspoon dry mustard
3 diced eggs (hard boiled)
1 teaspoon salt
4 cups cooked potatoes

Soften gelatin in vinegar; dissolve in hot water. Add mustard and salt to mayonnaise; stir into gelatin mixture and beat till smooth. Add rest and mix. Let set partially.

Ham Salad:
1/3 cup mayonnaise
1/2 cup diced celery
2 cups cooked ground ham
1/4 cup sweet pickle relish
1/2 cup chopped parsley
1 teaspoon horse radish

Mix all ingredients and place over potato salad layer. Add 1 layer of potato salad: layer of ham salad and top with layer of potato salad. Chill. Garnish with onions, pimento, and radish roses. Use 9x5x3 loaf pan.