

APRICOT GELATIN SALAD

(Wonderful Easter Salad!)

1 (6-oz.) pkg. apricot or orange
gelatin
2 c. boiling water
1 (20-oz.) can crushed pineapple
1 (8-oz.) pkg. cream cheese,
softened

1 (15-oz.) can apricot halves,
drained and chopped
1/2 c. chopped walnuts or pecans
1 sm. (8-oz.) ctn. Cool Whip

In a bowl, dissolve gelatin with boiling water. Drain pineapple, reserving juice. Add pineapple to gelatin and set aside. In a mixing bowl, beat

(continued)

cream cheese and pineapple juice until smooth. Stir in gelatin mixture and chill until partially set, stirring occasionally. Stir in apricots and nuts. Fold in whipped topping. Pour into a 13 x 9-inch dish. Sprinkle with walnuts, if desired. Chill until firm.

Sister Martha Rose Lange

BROCCOLI SALAD

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| 5 c. broccoli florets | 1 c. mayonnaise |
| ½ c. raisins | 10 slices bacon, fried crisp and crumbled |
| ¼ c. chopped red onions, sautéed a bit | 1 c. sunflower seeds, or walnuts or pecans |
| 2 T. sugar | |
| 3 T. vinegar | |

Cut broccoli into bite-sized florets. Mix sugar, vinegar and mayonnaise together in separate bowl. Fry bacon and sauté onions briefly. Add to broccoli. Add sunflower seeds and raisins. Pour mayonnaise mixture over vegetables and mix well. Makes 6 to 8 servings.

Sister Rose Kruppa

CARROT JELLO SALAD

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| 2 (3-oz.) boxes (or 1 lg. box) Lemon Jello | 1 c. pecans |
| 1 (20-oz.) can crushed pineapple | ⅛ tsp. salt, if desired |
| 4 or 5 med. carrots, finely shredded | |

Make Jello as directed on box, using drained pineapple juice instead of cold water. Set aside to cool. Add the finely shredded carrots, chopped pecans, crushed pineapple and dash of salt. Refrigerate, stirring several times until the Jello is slightly thickened and the fruit and nuts are well mixed. Continue to refrigerate for 5 hours or until firm.