

# Bethel Cookbook

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## Florida Fruit Salad

Cook and cool 8 oz. of salad (ring) macaroni (e.g., DaVinci brand), can also use ABC macaroni – about 1  $\frac{3}{4}$  cups raw.

- 1 can fruit cocktail (may use lite)
- 1 small can crushed pineapple
- 1 can mandarin oranges

Save juice from fruit, add  $\frac{1}{2}$  cup sugar, 2 eggs beaten, 1 tablespoon flour and cook until thickened (use double boiler to avoid scorching). Do not boil. Remove from heat and add 1 small package strawberry jello. Stir well and let cool. Then add to the fruit and macaroni. Refrigerate overnight. Add 8 oz. whipped topping (cool whip) just before serving.

*Betty Brown*

## Apricot Jello Salad

- 1 package 3 oz. apricot jello
- 1 package small cream cheese
- 1 can fruit cocktail (drained)
- $\frac{1}{3}$  cup mayonnaise
- 1 cup boiling water

Drain fruit, reserve syrup. Add water to syrup to make  $\frac{1}{2}$  cup. Combine gelatin and boiling water, blend at low speed about a minute. Add measured liquid, mayonnaise, and cheese, beat till cheese is blended. Chill until thickened, then add fruit, and chill until served.

*Barbara Stiles*

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## Taffy Apple Salad

1 16 oz can chunk pineapple	½ tsp. white vinegar
4 cups mini marshmallows	1 8 oz. Cool Whip
½ cup sugar	6 med. apples pared and cubed
1 egg	1 cup Spanish peanuts
1 Tbs. flour	

Drain pineapple and pour juice in saucepan. Mix pineapple and mini marshmallows in bowl and set aside. In saucepan mix juice, flour, sugar, egg, and vinegar together and cook until thick; set aside to cool. When cool add Cool Whip to juice mixture, then mix with pineapple and marshmallows, add apples and peanuts. Best when made ahead.

*Peggy Proctor*

## Orange Salad Recipe

2 small packages Orange jello  
1 12 oz. container of small curd cottage cheese  
2 cans of mandarin oranges, drained well  
1 small can crushed pineapple, drained  
Small amount chopped pecans

Sprinkle jello over cottage cheese (I let it sit a few minutes).  
Then add oranges (I cut in half), pineapple, and pecans.  
Fold in small tub of Cool Whip. Chill.

*Ida Hankinson*

## Peach Salad

1 Large can sliced peaches	1 package peach jello
1 carton cottage cheese	1 carton Cool Whip

Drain peaches and chop. Add cottage cheese, jello and Cool Whip.

*Pat Singletary*

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## Lime Jello Salad

- |  |                      |
|--|----------------------|
| 1 large package Lime jello               | ½ cup mayonnaise     |
| 2 cups boiling water                     | ¼ cup chopped celery |
| 1 cup evaporated milk, don't dilute      | ¼ cup nut meats      |
| 1 cup cottage cheese                     |                      |
| 1 can crushed pineapple (small flat can) |                      |

Dissolve jello in hot water. Let cool.  
Add rest of ingredients and chill. Very good!

*Ida Hankinson*

## Orange Jello Salad

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|-------------------------|---|
| 2 packages orange jello | 1 pint orange sherbet                                 |
| 2 cups hot water        | 2 11 oz. cans mandarin orange slices,<br>well drained |
| 2 Tbs. lemon juice      |   |

Dissolve jello in hot water. Add lemon juice; cool to room temperature. Soften sherbet and fold into jello. Add oranges.

*Mildred Plate*

## Pineapple-Lime Ring

- |   |  |
|---|--|
| 1 3 oz. package jello, lime flavor        | 1 ½ cups miniature marshmallows              |
| 1 cup boiling water                       | 2 8 ¼ oz. cans crushed pineapple,<br>drained |
| ½ cup cold water                          | ½ cup chopped nuts, optional                 |
| 1 Tbs. lemon juice                        |  |
| 1 8 oz. package Philadelphia cream cheese |  |

Dissolve gelatin in boiling water; add cold water and juice. Gradually add gelatin to cream cheese, mixing until blended. Chill until thickened but not set; fold in marshmallows, pineapple, and nuts. Pour into 6-cup ring mold; chill until firm. Unmold onto serving plate. Garnish with flaked coconut and miniature marshmallows if desired.

*Mildred Plate*

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## Lime Jello Salad

- 1 package (small) Lime Jello
- 1 small (3 oz.) cream cheese
- 1 small can crushed pineapple, drained
- 1 cup small marshmallows

Let cream cheese stand until soft. Make jello and let thicken slightly. Mix drained pineapple and cream cheese together. Mix well. Add to slightly thickened jello. Let stand until slightly thickened in refrigerator again. Then add marshmallows and let set.

*Betty Brown*

## Fruit Salad

- 3 Delicious apples, peeled
- 3 oranges, peeled
- 3 bananas
- 1 can chunk pineapple, drained
- 1 cup water
- 1 cup sugar

Boil water and sugar. Cool and add pineapple juice. Pour over fruit. Fix bananas last as they might darken.

*Mildred Plate*

## Molded Ambrosia Salad

- 1 3 oz. package orange gelatin
- 1 cup boiling water
- 1 cup sour cream
- 1 cup orange segments
- 1 cup pineapple chunks
- $\frac{3}{4}$  cup grated coconut

Combine orange gelatin and boiling water until dissolved. Cool. Add remaining ingredients; stir to blend and pour into mold. Congeal. Yields 6 4 oz. molds.

*Barbara Stiles*

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## Jello Salad

1 box jello (any flavor)  
1 cup cottage cheese  
1 small carton Cool Whip  
1 (#2) can crushed or chopped pineapple, drained  
chopped nuts

Mix jello with cottage cheese, pineapple and fold in Cool Whip and nuts. Let set for about 2 hours before serving.

*Judy Abbott*

## Judy Abbott's Salad

1 bunch broccoli (chopped)	Dressing:
2 large red apples (chopped)	1 cup mayonnaise
1 cup raisins (dark)	2 Tbs. honey
1 cup walnuts (chopped)	2 tsp. white vinegar
	½ cup sugar

Make this the day before it's needed.

*Judy Abbott*

## Cranberry Salad

2 small packages raspberry or strawberry jello  
1 ¼ cup boiling water

Add water to jello mixture and let cool.

1 cup whole cranberries	1 can crushed pineapple and juice
1 cup chopped nuts	1 small coke

Chill in refrigerator. Top with 1 package of cream cheese and 1 cup of sour cream. Mix and spread. Top with chopped nuts.

*Judy and Mema Abbott*

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## Strawberry Salad

2 small packages strawberry jello      2 bananas chopped  
2 ½ cups boiling water                  ½ cup chopped pecans  
1 small package frozen strawberries

Dissolve jello in boiling water. Add strawberries and stir until thawed. Then add bananas and pecans. Pour ½ mixture in 8 x 8 x 2 inch pan and place in the refrigerator until firm.

### Filling

8 oz. package cream cheese  
1 small can crushed pineapple  
1 Tbs. mayonnaise

Mix together and spread on first jello mixture and pour remaining half on top. Place in refrigerator.

*Judy and Mema Abbott*

## Green Pea Salad

1 package frozen peas                      ¼ cup onion  
½ cup chopped celery                      2 boiled eggs, chopped  
½ cup chopped red, green, and          ½ cup cheese crushed  
yellow peppers

Mix all together with Hellman's Mayonnaise.

*Mary Brown*

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## Sweet - n - Sour Salad

½ head cabbage	1 Tbs. mustard seed
¼ bell pepper	1 cup sugar
½ onion	½ Tbs. celery seed
½ Tbs. salt	¾ cup vinegar

Chop up cabbage, pepper, and onion. Add all other ingredients. Refrigerate.

*Susan Holzworth*

## Calico Beans

¼ lb. bacon, fried and crumbled	2 Tbs. vinegar
1 lb. ground beef	1 tsp. salt
½ cup chopped onions	1 can yellow butter Lima Beans
½ cup brown sugar	1 can kidney beans
½ cup ketchup	1 can Pork and Beans

Extra cans of beans may be added according to the number of people being served. Beans should be drained. Ground beef is to be put on top of beans and bake 60 minutes at 350°.

*Mildred Plate*

## Mixed Bean Salad

1 can (cut) green beans	Dressing:
1 can (cut) yellow wax beans	¾ cup sugar
1 can garbanzos beans	¼ cup salad oil
1 medium chopped onion	2/3 cup vinegar
½ cup shopped celery	
1 tsp. salt	
¼ tsp. pepper	

Mix dressing together in sauce pan and bring to boil. Add dressing to other ingredients in a bowl, cover and put in refrigerator to chill. Serve after chilled.

*Barbara Stiles*

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## Cantaloupe Balls in Mint Lime Rickey

2 Cantaloupes	3 Tbs. chopped mint leaves
½ cup sugar	juice of 2 limes
½ cup water	Whole fresh mint leaves
2 drops pure mint extract	

Make cantaloupe balls using a melon ball cutter. Make a syrup of the sugar and water, boiling 10 minutes, then adding the mint extract and chopped mint leaves. After you have cooled the liquid, add the lime juice. Strain and pour over the melon balls, and keep in the refrigerator for at least 1 hour before serving. Garnish with whole mint leaves in the individual glasses.

*Carl Merritt*

## Corn Beef Salad

1 package lemon jello	3 hard boiled eggs
1 cup boiling water	1 cup mayonnaise
1 can corn beef	1 Tbs. vinegar
1 cup chopped celery	2 Tbs. chopped pickles

Mix and refrigerate.

*Judy and Mema Abbott*

## Carrot Salad

1 3 oz. package orange jello	1 8 oz. can crushed pineapple, include juice
1 8 oz. cream cheese softened	1 cup grated carrots
1 ½ cups miniature marshmallows	1 envelope Dream Whip
1 cup boiling water	

Stir first four ingredients together until dissolved. Add pineapple and carrots. Prepare Dream Whip according to package directions, omitting vanilla, and add to mixture, mixing well. Put mixture into large mold or for individual servings.

*Mildred Plate*