

MISCELLANEOUS RECIPES

or “MORE GREAT THINGS YOU CAN DO WITH POMONA’S PECTIN”

Orange-Pineapple Jelled Salad

- * $\frac{3}{4}$ C orange juice
- 1 C crushed unsweetened pineapple with juice
- $\frac{1}{4}$ C finely shredded carrot
- *1t pectin powder
- 1t calcium-water

*Predissolve pectin: Bring the $\frac{3}{4}$ C orange juice to a boil and put in blender/food processor. Add the 1t pectin and process on high for 1 minute until pectin is totally dissolved.

1. Heat pineapple & calcium water to nearly boiling
2. Add pectin-orange juice & stir well. Remove from heat.
3. Add shredded carrot, mix well.
4. Pour into mold; chill until firm.

Tomato-Shrimp Aspic

- 3 C tomato juice
- $\frac{1}{3}$ C each chopped scallions, celery, green pepper
- 1 bay leaf
- 1 T pectin powder
- 1 T calcium-water
- 4 $\frac{1}{4}$ oz. drained shrimp
- 1 T butter
- paprika, garlic, red or black pepper, celery salt, tarragon, all to taste

1. Saute vegetables, shrimp, and herbs in butter; arrange in a mold.
2. Bring tomato juice and calcium-water to a boil.
3. Pour boiling tomato juice into blender.
4. Add pectin; blend 1 minute.
5. Pour juice over vegetables. Chill until set. Unmold onto bed of lettuce.

Frozen Lemon or Lime Pie

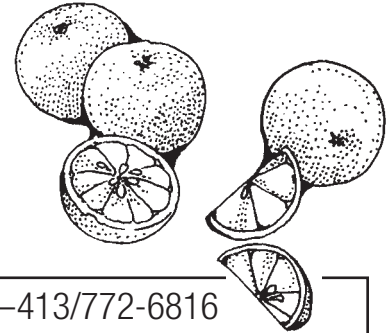
- $\frac{3}{4}$ C fresh lemon or lime juice
- 1 $\frac{1}{2}$ C plain yogurt
- $\frac{3}{4}$ C honey
- 1 $\frac{1}{2}$ t pectin powder
- 1 C whipping cream
- $\frac{3}{4}$ t vanilla extract

1. Bring juice to boil in saucepan.
2. Add pectin as paste with 3 T honey.
3. Boil 1 minute, stirring vigorously.
4. Stir in remaining honey and remove from heat.
5. Combine with warmed yogurt (90-100 F).
6. Chill in shallow pan until semi-firm ($\frac{1}{2}$ hour).
7. Whip cream and vanilla and fold into chilled yogurt mixture.
8. Pour into crumb crust or prebaked dough crust; freeze until firm or frozen.

Jelled Milk Pudding (use any kind of milk)

- 2 C flavored milk
- 2 t pectin powder

1. In a saucepan, heat milk to nearly boiling.
2. Pour into blender; add pectin powder; blend 1 minute.
3. Pour into bowls; chill until firm.



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