



Recipe Corner

by Dorothy Johnson

Melon Season



Cantaloupes, honeydews, persians, casabas watermelons and crenshaws are our most familiar types of melons to the average house wife. But there are innumerable others that may be found in the fancy markets. In the near future in most chain markets the Juan Canary and Santa Claus and the shocker are two such as yellow watermelons and pink honeydews.

When it comes to selecting one type of melon over another, there's no one of thumb. Pick the one you like the taste and texture the best. Honeydews should have a creamy white to yellow coloring and a velvety feel. A faint fruity aroma and a slight softening at the stem end are also good indications of ripeness.

SUMMER MELON PARFAIT

3 cups chilled cantaloupe balls
2 envelopes unflavored gelatin
1 cup lemonade, heated to boiling
1/4 cup cold lemonade
1 cup vanilla ice cream
1 cup ice cubes (6 to 8)
1 cup ice cubes (6 to 8) in 5 cup blender container, puree
1/2 cup cantaloupe balls
Sprinkle gelatin over puree, let stand 3 to 4 minutes. Add hot lemonade. Process at low speed 2 minutes. Add cold lemonade. 1/2 cup cantaloupe balls and ice cream. Add ice cubes one at a time and blend at high speed until ice is melted. Let stand until mixture is slightly thickened, about 5 minutes. In parfait glasses or dessert dishes, layer remaining w cups cantaloupe balls and gelatin mixture ending with cantaloupe balls. Chill until set, about 30 minutes. Makes 4 to 6 servings.

MELON SPLIT SALAD WITH RASPBERRY CREAM DRESSING

Lettuce 2 pints cottage cheese
1/4 cup finely chopped nuts
12 thin slices cranshaw melon

12 thin slices honey dew melon
1 cup watermelon balls
1 cup seedless green grapes
1 cup dark sweet cherries
Mint sprigs
Raspberry creme dressing
Arrange lettuce in bottom of six individual shallow oval dishes. Mound cottage cheese in center of each dish and sprinkle with nuts. Arrange alternate slices of cranshaw and honey dew melons on each side of cheese. Place watermelon balls, grapes and cherries on ends of each dish. Garnish with mint. Serve with Raspberry creme dressing.

RASPBERRY CREME DRESSING

1 (3 oz.) pkg. cream cheese
1 tbsp. lemon juice
1 tsp. grated lemon peel
1/4 tsp. salt
1/2 cup raspberry preserves
1/2 cup whipping cream, whipped
Soften cream cheese
Blend lemon juice and peel, salt and raspberry preserves. Fold in whipped cream. Makes 2 cups.

WATERMELON FONDUE

1 cup evaporated milk
2 cups semi sweet chocolate pieces
1/4 cup butter or margarine
1 tsp vanilla
Watermelon balls
Combine evaporated milk, chocolate pieces, butter and vanilla in top of double boiler. Melt over low heat until smooth. Place in fondue pot. Dip melon balls in hot chocolate sauce.

CHERRY CHEESE MOLD WITH MELON BALLS

1 (8 1/4 oz.) can crushed pineapple
1/4 cup lemon juice
Water
1 (3 oz.) package cherry gelatin
1 cup whipping cream

1 cup shredded cheddar cheese
2 cups watermelon, honey dew or cantaloupe balls or a combination of all
Mint sprigs
Drain crushed pineapple, reserve syrup
Combine lemon juice and syrup in measuring cup. Add water to make 1 cup. Heat liquid in medium saucepan. Stir in gelatin until dissolved. Chill until gelatin begins to thicken. Fold in whipped cream and cheese. Turn into 6 cup ring mold. Chill until firm. Unmold onto plate. Serve with melon balls in center and around gelatin mold. Garnish with mint sprigs. Makes 6 to 8 servings.

WATERMELON SALAD BOAT

1 large oblong watermelon well chilled
1 honey dew melon, scooped into balls
Seedless grapes
Diced mangoes or peaches
Strawberry halved
sliced bananas sprinkled with lemon juice to prevent darkening
Coarsely chopped nuts
Avocado dressing
Using a sawtooth paper pattern, trace cut line across top third of watermelon and cut half off with sharp knife. Scoop out melon into balls or chunks with honey dew balls, grapes, mangoes, strawberries, bananas and nuts if desired. Toss gently. Pile fruits into watermelon "boat". Serve with avocado dressing.

AVOCADO DRESSING

1 cup whipping cream
2 tbsp. powdered sugar
1/2 tsp salt
2 avocados, halved, seeded, peeled and mashed
1/2 cup pineapple juice or 1/4 cup lemon juice
1 tsp. finely chopped candied ginger
Whip cream
Powdered sugar
Salt
Mix thoroughly avocados and pineapple juice or lemon juice. Fold into whipped cream and ginger. Makes about 2 1/2 cups.

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