

Minted Pineapple Mold
(Makes 6 to 8 servings)

Put 1 envelope unflavored gelatin in saucepan with 1/2 cup syrup from a 20-ounce can crushed pineapple. Place over low heat, stirring constantly, until gelatin is completely dissolved. Remove from heat; add 1/3 cup mint-flavored apple jelly and stir until melted. Add crushed pineapple and remaining juice. Chill until mixture mounds slightly when dropped from a spoon. Add 1 teaspoon confectioner's sugar to 1 cup heavy cream; beat until stiff. Fold into gelatin mixture. Turn into 5-cup mold; chill until firm. Unmold to serve and garnish with fresh mint.

(This recipe was in "The American Weekly" along with other recipes from the chef at the White House. I tried this and found it to be excellent. (Although I never did use fresh mint as a garnish!--other fruits in season do very nicely.) This recipe will probably be as close as we'll ever get to the White House!)

Mrs. Howard Andres for Cheryl Andres