

# WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past

## STRAWBERRY-PINK MERINGUES

(Makes 6 Servings)

6 meringue shells

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- 1 cup evaporated milk
- 1 (3- or 4-ounce) package  
strawberry jelly powder
- $\frac{3}{4}$  cup boiling water
- 1 (15-ounce) package frozen  
strawberries, thawed
- 1 tablespoon lemon juice

1. Pour evaporated milk into freezer tray; freeze until crystals form around edge of tray.
2. Turn jelly powder into bowl; stir in boiling water. Stir until dissolved. Cool slightly; stir in strawberries. Chill until softly set.
3. Add lemon juice to chilled evaporated milk; beat until stiff. Fold in jelly mixture.
4. Carefully spoon mixture into meringue shells. Chill until set, about 2 hours.

### EVAP. TRIPLES IN VOLUME

. . . when you whip it for fluffy desserts and toppings. Best way to do it is to leave an unopened can in the 'frig' overnight, or pour evap. into a freezer tray and freeze until crystals form around the edge. Using a chilled bowl and beaters, whip until stiff. For added stiffness, fold in 2 tablespoons lemon juice per cup of evap.

