

TROPICAL MOUSSE



The secret flavor is passion fruit. Ripe when wrinkled, each one yields about a tablespoon of juice.

Prep time: 45 minutes plus chilling

- 2 teaspoons unflavored gelatin
- ¼ cup fresh lime juice
- 3 each ripe mangoes and passion fruit
- ¼ cup plus 2 tablespoons sugar
- 2 large egg whites, at room temperature
- Pinch salt
- Pinch cream of tartar

½ cup heavy or whipping cream
2 pints fresh strawberries, for garnish
Sprinkle gelatin over lime juice in small bowl. Let stand 5 minutes. Place bowl over boiling water and stir until gelatin is completely dissolved.

Peel mangoes and cut flesh from pits. Puree in food processor, then press enough puree through sieve to equal 2 cups. Transfer to large bowl. Cut passion fruit in half, scoop pulp into sieve set over mango puree and rub with back of spoon to extract juice. Add 2 tablespoons sugar and the gelatin; stir until sugar dissolves.

Beat egg whites and salt in mixer bowl until foamy. Add cream of tartar and beat until soft peaks form. Gradually beat in remaining ¼ cup sugar; continue beating until peaks are stiff and glossy. Fold one quarter of the whites into mango mixture, then fold in remaining whites. Whip cream in mixer bowl until stiff, then fold into mango mixture. Transfer to 2-quart serving bowl. Refrigerate covered until firm, 4 hours or overnight. Serve with strawberries. Makes 12 servings.

Nutrition info per serving: 100 calories, 1 gm protein, 4 gm fat, 17 gm carbohydrates, 26 mg sodium, 14 mg cholesterol.

GINGER LACE COOKIES

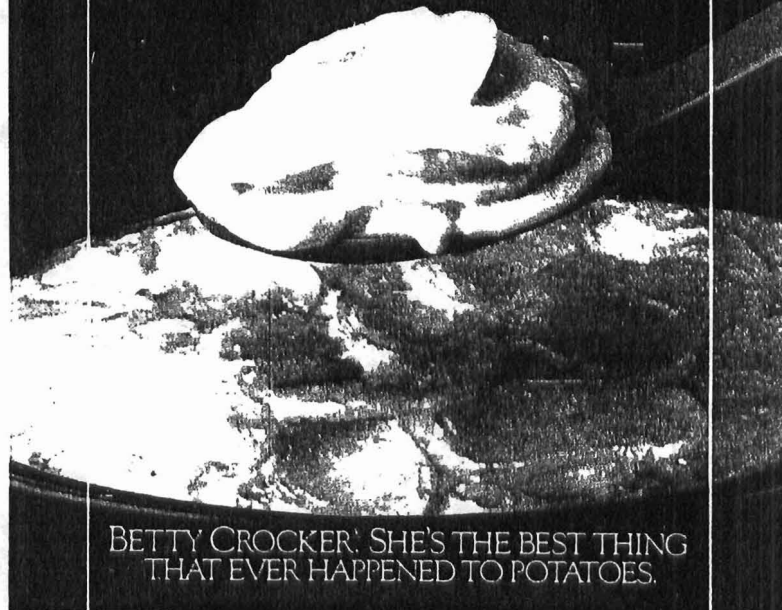


These crunchy cookies complement the flavor and texture of the mousse.

SAVOR THE
BAKED-IN GOODNESS.

Betty
Crocker

AU GRATIN POTATOES



BETTY CROCKER. SHE'S THE BEST THING
THAT EVER HAPPENED TO POTATOES.

Prep time: 20 minutes
Cooking time: 7 to 10 minutes per batch

- ½ cup butter (no substitutions)
 - 6 tablespoons light corn syrup
 - 3 tablespoons sugar
 - 2 tablespoons light molasses
 - ½ cup all-purpose flour
 - 1 tablespoon grated fresh ginger
 - ½ teaspoon vanilla extract
- Preheat oven to 350°F. Line 3 cookie sheets with foil.

Bring butter, syrup, sugar and molasses to boil in large saucepan over medium-high heat. Remove from heat. Sift in flour and whisk until smooth, then whisk in ginger and vanilla.

Place pan in larger pan of hot water to keep batter warm.

Drop batter by teaspoonfuls onto cookie sheets (12 per sheet). Bake until brown, 7 to 10 minutes. Cool 2 minutes; transfer cookies with foil to wire racks. Let stand until firm enough to remove from foil and cool completely on racks. (Can be made ahead. Store in airtight containers up to 2 days.) Makes about 3 dozen.

Nutrition info per cookie: 50 calories, 0 gm protein, 3 gm fat, 6 gm carbohydrates, 29 mg sodium, 7 mg cholesterol.

Recipes developed by Carol Prager, Kathy Jackette and Lisa Brainerd.