

**MINUTE[®]
TAPIOCA**

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FLUFFY TAPIOCA PUDDING

3 tablespoons Minute Tapioca 1/8 teaspoon salt
3 tablespoons sugar 2 cups milk
1 egg yolk 1 egg white
2 tablespoons sugar 3/4 teaspoon vanilla

Mix tapioca, salt, 3 tablespoons sugar, milk, and yolk in pan. Let stand 5 minutes. Beat egg white until foamy; gradually beat in 2 tablespoons sugar, beating to soft peaks. Set aside. Cook tapioca mixture over medium heat to a full boil, stirring constantly—6 to 8 minutes. Gradually add to beaten white, stirring quickly just until blended. Stir in vanilla. Cool 20 minutes. Stir. Serve warm or chilled. Garnish as desired. Makes five 1/2-cup servings.

Best thickener for Fruit Pies—see side panel ▶

QUICK TAPIOCA PUDDING. Mix 3 tablespoons tapioca, 1/3 cup sugar, 1/8 teaspoon salt, 1 beaten egg, and 2 3/4 cups milk in pan. Let stand 5 minutes. Then bring to a full boil, stirring constantly. Remove from heat. Stir in 3/4 teaspoon vanilla. Stir once after 20 minutes. Serve warm or chilled.

STRAWBERRIOCA

Thaw and drain 1 package (10 oz.) Birds Eye[®] Quick Thaw Strawberries. Add water to juice to make 1 1/2 cups; mix with 2 tablespoons tapioca and 1/4 cup sugar. Let stand 5 minutes. Then bring to a boil, stirring occasionally. Remove from heat. Stir in berries and 2 tablespoons lemon juice. Chill. Garnish, if desired. Makes 4 servings.



FOR BEST FRUIT PIES, replace cornstarch with an equal amount of tapioca; replace flour with slightly less tapioca.

CHERRY PIE

Mix 2 1/2 tablespoons tapioca, 1/8 teaspoon salt, 1 cup sugar, 6 drops red coloring, 3 cups drained water-packed red sour cherries, 1/2 cup of cherry juice, 1/4 teaspoon almond extract. Let stand 15 minutes. Pour into 9-inch pie shell; dot with 1 tablespoon butter. Add top crust. Bake at 425° for about 50 minutes.

"MINUTE TAPIOCA FAVORITES"

Popular tapioca recipes, including frozen fruit pies and other pastries, puddings, cobblers, and entrees. Send 60¢ in coin (no stamps) with name, address, and ZIP code:

**MINUTE TAPIOCA
Box 8021
Kankakee, Ill. 60901**