

CRANBERRY DIVINITY

1½ cups sugar	1 egg-white
2 tablespoons white corn-sirup	½ cup thick cran- berry-pulp or can- died cranberries
½ cup water	

Cook sugar, sirup and water to firm-ball stage (246 degrees Fahrenheit). Pour slowly over the well-beaten white, beating constantly. Beat until mixture is stiff, add cranberry pulp, mix lightly and drop by spoonfuls on waxed paper. Sprinkle with finely chopped pistachio nuts.