

Turkish Paste.

3 tbsps granulated
gelatin
 $\frac{1}{2}$ c orange juice
2 c sugar

$1\frac{1}{2}$ c cold water
3 tbsps lemon juice
Grated rind of 1
orange

Soak the gelatine in the orange juice. Heat the sugar and the water in the saucepan, to boiling point. Add the soaked gelatine and simmer 20 minutes. Remove from fire, let cool slightly, add the grated orange rind and lemon juice. Pour into an unbuttered pan and let stand in a cold place over night. Remove from pan, cut into squares. Dip squares into confectioner's sugar. Other flavorings may be added. Example: Raspberry juice, creme de menthe, oil of peppermint, etc. Nut meats may be added to the paste.