

Frankfurter makes crown roast

Imagination is a mighty important ingredient in the kitchen these days as prices soar and budgets have to be stretched. But you can discover tricks... like the one used here to make a delightful crown roast... that will help you turn out unusual dishes quite inexpensively. The "crown" is designed for enjoyment during National Kraut and Frankfurter Week. The crown is made from frankfurters stuffed with kraut and beans... a perfect combination of meat and vegetable in one dish... requiring only a little more than half an hour cooking time. It's imaginative, satisfying and nutritious. The crisp, crunchy kraut is an excellent source of vitamin C and also adds fiber, thiamine, riboflavin and calcium to our diet. The frankfurters, beans and cheddar cheese topping contribute protein.

Form the crown by linking the frankfurters with heavy-duty thread one inch from the bottom and one inch from the top. Allow enough thread at the ends for tying. Arrange frankfurters in a circle and tie ends of thread together. Stand the crown in a shallow pan and fill with the kraut stuffing. Enjoy!

STUFFED FRANKFURTER CROWN

- 3/4 cups drained sauerkraut
- 1 can (16 ounces) pork and beans
- 1 can (6 ounces) tomato paste
- 1/4 cup firmly-packed light brown sugar
- 1 tablespoon prepared mustard
- 1 teaspoon onion powder
- 1/4 teaspoon each: pepper and cumin
- 16 frankfurters
- 1/2 cup grated Cheddar cheese

In a medium saucepan, heat kraut, pork and beans, tomato paste, sugar and seasonings. Meanwhile, using needle and heavy-duty white thread (doubled), thread frankfurters together 1-inch from bottom and 1-inch from top, allowing extra thread for tying. Arrange in circle and tie ends together. Cut off excess thread. Stand frankfurter crown in shallow pan, fill with kraut stuffing. Bake in 350°F. oven 20 minutes. Sprinkle cheese on top; bake 15 to 20 minutes longer. Makes 8 servings.

KRAUT AND FRANKFURTER SKILLET

- 1/4 cup butter or margarine
- 4 cups finely chopped cooked potatoes
- 1 medium onion, finely chopped
- 1/8 teaspoon pepper
- 3 cups drained sauerkraut
- 1 pound frankfurters, sliced 1-inch thick
- 1/4 cup firmly-packed dark brown sugar

Heat butter or margarine in a heavy 10- to 12-inch skillet. Combine potatoes, onion and pepper; add to skillet. Press potato mixture firmly and evenly over bottom of skillet. Cook over medium-high heat, without stirring, until a brown crust forms on the bottom, about 10 minutes. Mix together kraut, frankfurters and sugar; spread evenly over potatoes in the skillet. Reduce heat; cover and cook 10 to 15 minutes, or until kraut is heated through. Run spatula round edge of skillet. Turn out onto large plate or serve from skillet. Makes 4 servings.



Frankfurter "crown roast" with sauerkraut

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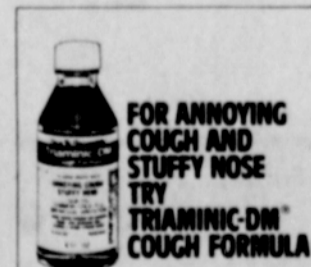
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