

Hot Sandwich Takes Chicken, Pineapple

Snacktime is any time you're hungry. These hot sandwiches are good snacks for luncheon and hearty enough, when combined with relishes and a good dessert, for an impromptu Sunday night supper.

The Chicken-Pineapple-Salad-Bun can be made in advance, wrapped in waxed paper or foil and kept in the refrigerator until serving time when it is placed in broiler to heat the bun and melt the cheese.



Mary Grace Clark, who will demonstrate laundry equipment at Al Laue Refrigeration company Wednesday at 7:30 p. m.

CHICKEN-PINEAPPLE-SALAD-BUN

- 2 cups diced, cooked chicken
- 1/2 cup sliced celery
- 1/2 cup pineapple tidbits
- Salt and pepper
- 1/2 cup mayonnaise or salad dressing
- 4 hamburger buns, cut in half
- 1/2 cup grated Cheddar cheese (combine chicken, celery, 1/2 cup of the pineapple tidbits and seasonings and moisten with mayonnaise. Spread buns with chicken mixture (buns may be toasted first). Sprinkle with grated cheese and place an additional pineapple tidbit in the center of each for garnish. Then place under broiler or in a moderate oven (350 degrees) long enough to melt the cheese and heat the buns. Serves 8.

PINEAPPLE CHEESEWICHES

- 3 hamburger buns, cut in half, toasted and buttered
 - 1/2 pound of sliced Cheddar cheese
 - 6 slices pineapple, well drained
 - 6 slices of ham
- Place one slice of ham, then one slice of pineapple on each buttered bun. Top with a slice of cheese. Broil under low heat until cheese is melted.

PINEAPPLE CHEESEBURGERS

Broil hamburger patties as usual, then top with a ring of sliced pineapple and a slice of Cheddar cheese. Return to broiler just long enough to melt the cheese. Sandwich between split, toasted hamburger buns and serve immediately.

DESSERT ITEM

Canned peaches and evaporated milk combine beautifully in many tasty desserts. A simple but elegant one is baked custard and peaches. Make individual custards with evaporated milk, unhold in pretty sherbet dishes and surround with golden peach slices.

Variety Meats Used in Meals For Summer

Some of those "table ready" meats we see in the meat displays have other uses than in sandwiches or on cold plate menus. Here are several that the meat packers have suggested for summer eating.

THURINGER SPECIAL

- 6 slices (1/4 pound) Thuringer
 - 3 slices white bread
 - 1 tablespoon prepared mustard
 - 3 slices American cheese food
- Toast one side of bread in broiler. Turn. Spread untoasted side with mustard. Arrange 2 slices of Thuringer on each slice of bread. Place in broiler about 5 minutes or until cheese melts.
- Variation: Use sliced Bologna, Mince Specialty, Farmer Cervelat, or Cooked Salami.

SAUSAGE CORN BREAD

- 1 pound pork sausage links or meat
- 1 package corn bread mix
- Pan-fry sausage until browned and all pink color disappears, according to the directions on the package. Drain. Line bottom of 8x8x2-inch pan with waxed paper. Arrange Sausage on paper. Mix corn bread according to directions on package. Pour over sausage. Bake according to directions on corn bread mix package. Turn upside down on a hot platter. Remove pan and paper. Serve hot with milk, gravy, syrup, or honey.

SPANISH RICE WITH THURINGER

- 1/4 pound Thuringer, cut into slivers
- 1 cup long-grain rice
- 1/2 cup salad oil
- 2 cloves garlic, mashed
- 1/2 cup chopped celery
- 2 cups hot water
- 2 cups cooked tomatoes

MORE FLAVOR
For extra good flavor, add a piece of salt pork to large dry lima as you cook them. A casserole we especially like to make with the limas is put together like this: combine cooked dry limas with a favorite barbecue sauce and top with canned Vienna sausages. Cover and bake in a moderate oven about 3/4 hour. Uncover and continue baking until sausages brown.

- 1 teaspoon chili powder
 - 1 teaspoon sugar
- Wash, dry, and brown the rice in heated oil in skillet. Add garlic, celery, and brown lightly. Add water. Cover. Simmer 15 minutes. Add other ingredients. Stir and cook until rice is tender and mixture is thick.

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Try These Tempting BLUEBERRY MUFFINS



Blueberry muffins have become very popular when you want to add a festive touch to your menu. This easy Celia Lee recipe using Centennial Pancake and Waffle Mix is very easy and very good.

- Blend together: 2 cups Centennial Pancake and Waffle Mix, 2 tablespoons sugar, 1 beaten egg, 1 cup milk, 2 tablespoons oil or melted shortening.
- Add the milk mixture to the dry ingredients and stir until blended. Gently stir in 1 cup blueberries, drained.
- Fill greased muffin cups to 2/3 full and bake at 425° about 20 minutes. Yields 12 large muffins.

A Sunday Treat for Every Day of the Week!
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Write Celia Lee, Central Building, Seattle 4, Washington for other recipes using Centennial Pancake & Waffle Mix

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