

Open Sandwich' Season



Open Face crab and cheese sandwiches for summer lunch.

(AP Wirephotos)
An open season for open-sandwiches. All of summertime to use in their kitchen! So inviting they look on the plate!
Perfect for warm weather, open sandwiches, because they can be prepared in minutes and they are so easy to make. Just how they have known ever since we visited the little town of Denmark, where the sandwich is a national institution, and we counted 172 entries on the menu of the famous Oskar Daviden restaurant.
The advantage of the open sandwich, we read on the Danish bill of fare, is its one-ness of bread. This way there is nothing to hide the lovely morsels of the fish and vegetables that are placed on it. Of course, it's nothing to prevent you from eating as many open sandwiches as you like! Here for once, are some delectable combinations.
Mix a cup of finely chopped young fresh leaves of spinach with a third cup of mayonnaise and a little minced onion; on pumpernickel bread, serve with another open sandwich of a slice of roast beef brushed with sliced hard-boiled egg, mayonnaise and

cheese, pimiento-stuffed olives.
Method: Flake crab meat and mix with lemon juice. Blend 1/4 cup mayonnaise, milk and salt; toss lightly with crab meat. Spread half the bread with extra mayonnaise. Cover with tomato slices and top with crab meat mixture. On remaining bread slices place cheese. Broil crab meat and cheese until golden brown. Garnish center of open cheese sandwiches with sliced olives. Serve at once. Makes 4 servings.

Raisin-Orange Ice Cream Tasty Dessert

It's time to get out your favorite recipes for refrigerator desserts and put them to good use now that warm weather days are here to stay. "Raisin Orange Ice Cream" is a never-fail favorite of ours because it is inexpensive to make and has such a delightful flavor. Seedless raisins and orange juice add fruity accents to the custard base, and whipped evaporated milk adds plenty of fluff and creaminess. Stir the ice cream once or twice while freezing to insure a smooth creamy texture.

Raisin Orange Ice Cream
Ingredients:
1 cup seedless raisins
1 cup milk
3/4 cup granulated sugar
1 tablespoon cornstarch
1 egg yolk
2 teaspoons grated orange rind
3/4 cup orange juice
2 tablespoons lemon juice
1 cup chilled evaporated milk
Pour boiling water over raisins, let stand 5 minutes. Drain, cool and grind or chop very fine. Scald 3/4 cup milk. Blend sugar, cornstarch and egg yolk with remaining 1/4 cup milk. Add to hot milk and cook and stir until thick and smooth. Stir in orange rind. Cool and add orange and lemon juice. Whip chilled evaporated milk until stiff; combine with orange custard and raisins, mixing thoroughly. Pour into refrigerator tray, place in freezing compartment with control set at lowest temperature. Freeze until firm, stirring once or twice. Reset temperature control to normal.
Makes about 1 quart.

Tomatoes, Cheese in Rice Ring

Serve your family this Rice Ring with Cheese and Tomatoes and make yourself the most popular Mother on the block. The way to the family's hearts is through their stomachs, you know, and this is one main dish which will really hit the spot.

Super Rice Ring
Ingredients:
2 tablespoons butter or margarine
2 tablespoons chopped onion
1/2 cup chopped green pepper
1 1/2 cups tomatoes (drained)
3/4 cup tomato juice
4 cups cooked rice
1/2 cup teaspoon salt
1/2 teaspoon pepper
1/2 cup grated American cheese, or sharp if desired

sired)
Scrambled eggs for six persons.
Preparing the Rice Ring
1. Melt the butter in a saucepan. Add onion and green pepper and cook until tender.
2. Add tomatoes, tomato juice and rice. Cook over a low heat until rice has absorbed the liquid.
3. Add the salt, pepper and cheese. Mix well. Pack into a well greased ring mold.
4. Unmold on a hot platter and fill the center with scrambled eggs. This recipe makes 6 generous servings.

Sauced Green Beans

At their best now, serve fresh green beans often. A pound will serve four. Cook only 10 to 12 minutes in small amount of boiling water until crisp tender. Top with smooth cheese sauce for a delicious and satisfying change.

Salmon Cheese Grill Appeals As Summer Sandwich Supreme

The summer sandwich supreme is the Salmon Cheese Grill, combining the melt-in-your-mouth flavor of grilled cheese with a spicy salmon mixture, also grilled. It's a real he-man luncheon sandwich, one to rank in favor with hot dogs and hamburgers.

When you serve canned salmon, you're not serving only flavor and attractive color; you're serving big portions of health-giving protein, vitamins and minerals as well. Few foods rank with canned salmon in the health department, and it's traditionally one of America's favorite fish.
The salmon is at its prime when it is caught by commercial fishermen. It is rushed to the cannery and into the cans where it is sealed for cooking with only salt added. Each can

becomes an individual pressure cooker to bring the cooked salmon to its flavor peak with all the delicate taste and the food value saved for your enjoyment.
Canned salmon is a treat just as it comes from the can, and it's equally delicious in salads, casseroles and sandwich combinations like this:

Salmon Cheese Grill
4 English muffins or 8 slices bread
1 cup grated American cheese
1 1-pound can salmon
1 teaspoon prepared mustard
1 tablespoon chili sauce
1/2 cup mayonnaise or salad dressing
Split English muffins, butter lightly and place in broiler until lightly flecked with brown. If bread is used, toast and butter lightly. Top four of the

English muffin halves or bread slices with grated cheese. Drain salmon; flake. Add mustard, chili sauce, lemon juice and mayonnaise to salmon; mix well. Spread remaining halves with salmon mixture. Place on broiler rack 3 inches below medium heat. Broil until cheese melts. If desired, bake in a moderate oven (350 degrees F) 15 to 20 minutes, or until cheese melts and salmon is heated. Serve sandwich style; add pickle relish if desired. Yield: 4 servings.



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