



THE ALL-TIME

Favorites



Hamburgers and Frankfurters

For Hamburgers—Prepare your favorite hamburger mixture and mix in about $\frac{1}{4}$ cup of the **Barbecue Sauce** per 1 lb. ground beef. Shape into patties. Brush the patties with melted butter or more Barbecue Sauce and place in a greased steak broiler or on greased grill. Grill 5 in. from the coals for about 4 min. Turn, brush again with butter or sauce, and grill second side.

Or, mix in $\frac{1}{4}$ cup of the Barbecue Sauce, $\frac{1}{2}$ cup finely chopped onion, and $\frac{1}{4}$ cup finely chopped green pepper per 1 lb. ground beef. Shape and grill as above.

For Olive Cheeseburgers—After first side has cooked, turn and arrange 9 crosswise slices of pimiento-stuffed or pitted ripe olives on grilled side of each patty. Top each with a slice of sharp Cheddar cheese. Continue grilling until cheese is melted.

For Frankfurters—Slit frankfurters almost through lengthwise. Spread cut surfaces

with about 1 teaspoon of process Blue cheese spread. Starting at one end, wrap one slice of bacon around each frankfurter; secure ends with whole cloves. Put in a hot-dog roaster or on the grill. Grill about 3 in. from coals, turning often, until bacon and franks are lightly browned. (If desired, partially cook bacon before wrapping around franks.)

For Marinated Frankfurters—Mix together (for $1\frac{1}{4}$ cups marinade) in a shallow dish $\frac{1}{2}$ cup soy sauce, $\frac{1}{2}$ cup catsup, $\frac{1}{4}$ cup salad oil, $\frac{1}{4}$ cup cider vinegar, 1 teaspoon prepared horseradish, $\frac{1}{2}$ teaspoon dry mustard, and $\frac{1}{4}$ teaspoon thyme. Cut gashes in the frankfurters. Put the franks into the mixture, coating well. Let stand in mixture about 3 hrs., turning frequently. Drain and reserve marinade. Put franks in roaster or on grill. Grill about 10 min., turning often and basting with reserved marinade.

Grilled Vegetables

Potatoes—Scrub, dry, and rub all over with fat. Wrap each one in aluminum foil, sealing edges with double folds. Place on grill for about 1 hr., or until potatoes are soft when pressed with glove-protected fingers. Turn several times. Loosen foil, cut a cross in top of each potato, and pinch open. Spoon one of the following into each potato:

1. Sour cream with crumbled crisp bacon, pickle relish, and minced onion.
2. Herb Butter— $\frac{1}{2}$ cup softened butter blended with 2 teaspoons minced parsley, 1 teaspoon crushed sweet basil, and 1 teaspoon crushed tarragon. Top with grated sharp Cheddar cheese. (Rewrap; grill to melt cheese.)

Onions—Leave dry outer skins on Spanish or Bermuda onions. Wet thoroughly and place on grill for about 50 min., or until black outside and soft and creamy inside. Roll occasionally to cook evenly.

Corn—Loosen husks, pull down, and remove silk and blemishes. Dip into a pail of water; shake well and rewrap in husks. Let stand in the pail of water about an hour, until husks are soaked. Place on grill and roast about 15 min., or until corn is tender. Serve the corn with **Golden-Glow Butter**.

Foil-Wrapped Corn—Remove husks, silk, and blemishes from ears of corn. Place each ear on a piece of aluminum foil. Brush generously with **Golden-Glow Butter**. Wrap foil around ears, sealing edges with double folds. Place on grill and roast about 15 min.

Serve with remaining butter.

For Golden-Glow Butter—Heat together $\frac{1}{2}$ cup butter, 2 tablespoons sieved pimiento, $\frac{1}{2}$ teaspoon onion juice, $\frac{1}{4}$ teaspoon paprika, $\frac{1}{8}$ teaspoon salt, and a few grains pepper.

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RECIPE:

"FAILURE PROOF" CUSTARD

(Makes 6-8 individual custards)

- 4 eggs
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon vanilla
- 1 cup water
- $1\frac{1}{2}$ cups (large can) undiluted CARNATION EVAPORATED MILK



Beat ingredients to mix well. Pour custard into 6-8 baking dishes; sprinkle with nutmeg. Put dishes in $2\frac{1}{2}$ " deep pan; pour water around custard dishes.



Bake in moderate oven (350°F.) 40-45 minutes, or until knife inserted in custard comes out clean. Remove from water and cool. Add topping, if you desire.

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