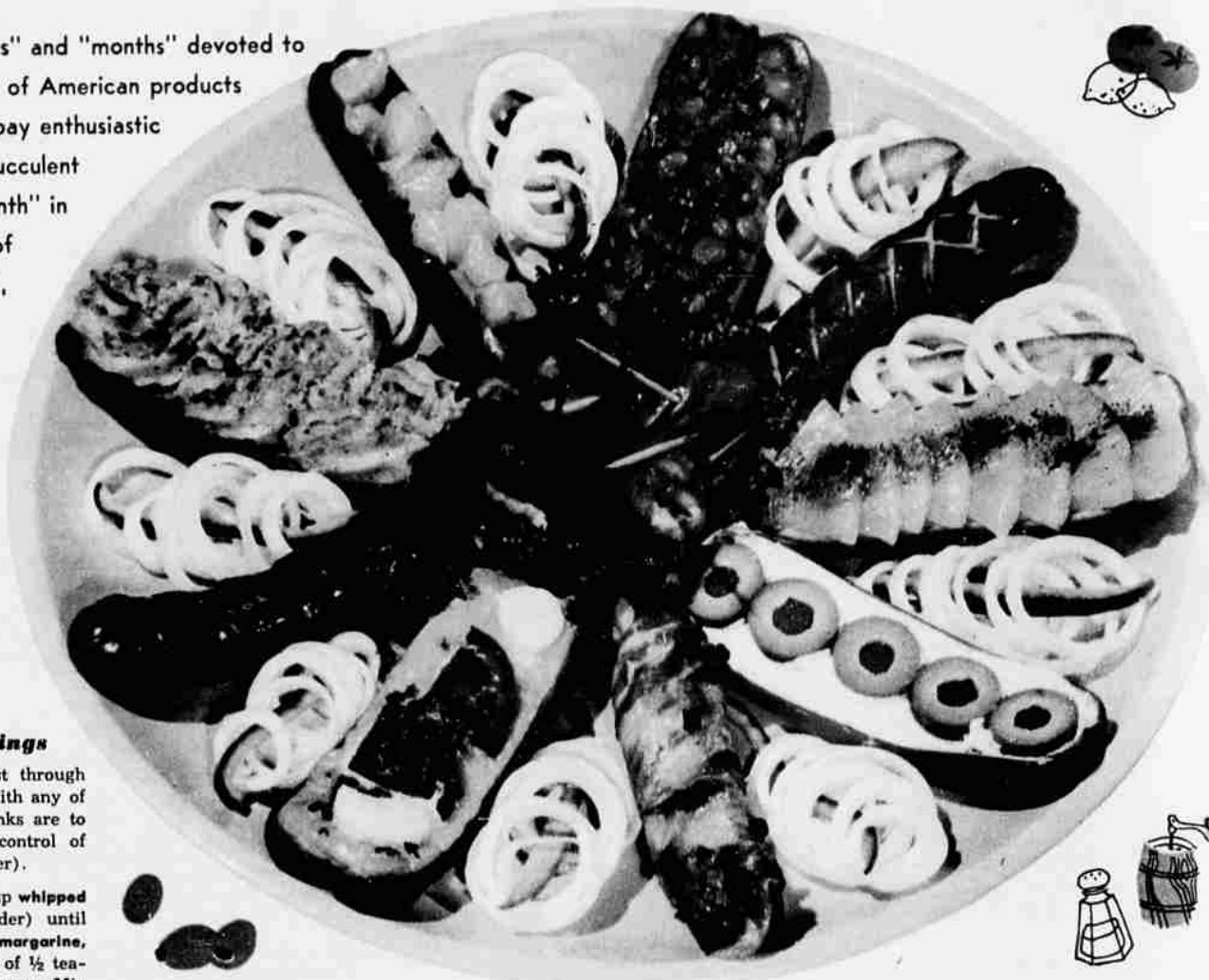


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Family Weekly
COOKBOOK
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 Culinary Arts Institute

Among the official "weeks" and "months" devoted to the promotion and honor of American products and services, we can all pay enthusiastic tribute to the beloved, succulent subject of "Hot Dog Month" in July... popular subject of song and story and good, good eating.



Frankfurter Toppings

Make a lengthwise slit almost through each frankfurter. Top franks with any of the following mixtures. If franks are to be broiled, set temperature control of range at Broil (500°F or higher).

Filly Franks—Have ready 1 cup whipped potatoes and whip in (in order) until fluffy, 1 tablespoon butter or margarine, ¼ cup hot milk and a mixture of ½ teaspoon salt and ¼ teaspoon pepper. Mix thoroughly with 3 tablespoons each chopped onion, sweet pickle, pimiento and crumbled pan-broiled bacon. Open slit franks and spread cut surfaces with prepared mustard. Using a No. 7 star tube and a pastry bag, pipe potato mixture attractively over frankfurters. Sprinkle each with a mixture of grated sharp Cheddar cheese and fine dry bread crumbs (1 part crumbs to 3 parts cheese). Bake at 350°F 20 min., or until thoroughly heated. Or, broil 4 to 5 in. from source of heat 7 to 8 min., or until lightly browned.

Pineapple-Glazed Franks—Drain contents of 1 9-oz. can sliced pineapple (4 slices). Cut pineapple slices crosswise through center, forming two rings. Cut each slice into "fans". Mix together in a saucepan ½ cup firmly packed brown sugar, 2 teaspoons cornstarch, and ½ teaspoon dry mustard. Stir in ¾ cup pineapple juice. Bring rapidly to boiling, stirring constantly. Cook until mixture is slightly thickened and clear. Open slit franks and arrange pineapple "fans" on frankfurters. Spread glaze over pineapple and sprinkle lightly with ground cloves. Bake at 350°F about 20 min.

Flavor-Filled Franks—Mix together sweet pickle relish and prepared mustard (8 parts pickle relish to 1 part mustard). Fill franks with relish mixture. Wrap with bacon as for Bacon-Wrapped Franks. Put into a baking dish and bake at 375°F 25 min., turning occasionally.

Pineapple-Cheese Franks—Cut slits only three-fourths of the way through franks. Drain the contents of 1 9-oz. can pineapple tidbits (about ¾ cup, drained). Cut Cheddar cheese into wedge-shaped pieces (about the same size as the pineapple tidbits). Alternately arrange cheese and pineapple tidbits in frankfurters. Broil 4 in. from source of heat 5 to 6 min., or until cheese begins to melt.

Franks with Peppy Cocktail Sauce—Cut franks diagonally into 1- to 2-inch pieces. Impale on wooden picks and serve with this peppy sauce: Mix together 1 cup catsup, 1 tablespoon lemon juice, 1 teaspoon onion juice, ¼ teaspoon Worcestershire sauce, few drops Tabasco, 1 tablespoon sugar, 1 tablespoon prepared horseradish, and ½ teaspoon salt. Chill sauce in refrigerator.

Bacon-Wrapped Franks—Cut process American cheese into 4x½x½-in. strips. Put one strip of cheese into each slit frankfurter. Set out bacon slices. Starting at one end, wrap one slice of bacon around each frankfurter; secure ends with whole cloves. Broil 3 in. from source of heat until bacon is crisp, turning once.

Mustard Franks—Making diagonal cuts, score to make a diamond pattern on each frank. Spread slits with prepared mustard. Broil about 4 to 5 in. from source of heat until lightly browned and thoroughly heated.

Frank and Bean Bake—Set aside to drain 2 1-lb. cans baked beans (about 3 cups, drained). Mix with the beans ½ cup sweet pickle relish, drained, ¼ cup catsup, 2 tablespoons minced onion, ¼ teaspoon chili powder, and ½ cup crumbled pan-broiled bacon. Open slit franks and pile bean mixture on frankfurters. Spoon a small amount of catsup over top of bean mixture. Bake at 350°F about 20 min., or until thoroughly heated. Or, broil 4 to 5 in. from source of heat about 7 to 8 min. Enough for 10 franks.

Blue-Cheese-Olive Franks—Blend together thoroughly 6 oz. softened cream cheese, 2 oz. crumbled blue cheese, 2 teaspoons grated onion, and 1 teaspoon Worcestershire sauce. Cut 8 large pimiento-stuffed olives into crosswise slices. Open slit franks and spread cut surfaces evenly with cheese mixture. Arrange about 5 of the olive slices on each frank. Bake at 350°F about 15 min., or until thoroughly heated. Enough for 8 franks.

Pickle Franks—Cut gashes in franks. Tuck thin slices of sweet pickle into gashes. Broil about 4 to 5 in. from source of heat until lightly browned and thoroughly heated.

Tomato-Topped Franks—Have ready thin slices of tomato, cut in quarters; thin slices of small onions, and thin slices of Cheddar cheese. Open slit franks and arrange cheese slices on cut surface. Broil about 4 in. from source of heat until cheese is melted. Arrange 2 tomato quarters and 2 onion slices on each frank. Garnish with minced parsley.

(Continued on page 11)