



Frankfurter-Cheese Soufflé

Set out a 1½-qt. casserole; do not grease.

Grate and set aside

4 oz. sharp Cheddar Cheese (about 1 cup, grated)

Finely chop and set aside

3 frankfurters (about 1 cup, chopped)

Melt in a saucepan over low heat

¼ cup butter or margarine

Blend in

¼ cup flour

½ teaspoon dry mustard

¼ teaspoon paprika

¼ teaspoon salt

¼ teaspoon Accent

Few grains pepper

Heat until mixture bubbles, stirring constantly. Remove from heat. Add gradually, stirring in

1 cup milk

Cook rapidly, stirring constantly, until sauce thickens. Cook 1 to 2 min. longer. Cool slightly and add the grated cheese all at one time. Stir sauce rapidly until cheese is melted. Mix in the frankfurters.

Beat until thick and lemon-colored

4 egg yolks

Slowly spoon sauce into egg yolks, while stirring vigorously. Cool to lukewarm.

Using clean beater, beat until rounded peaks are formed

4 egg whites

Gently spread sauce over beaten egg whites. Carefully fold together until just blended. Turn mixture into casserole. Insert the tip of a spoon 1 in. deep in casserole 1 to 1½ in. from edge; with spoon run a line around mixture. (Center part of soufflé will form a "hat" when baked.)

Bake at 325°F about 50 min., or until a silver knife comes out clean when inserted halfway between center and edge of soufflé.

Serve at once.

6 servings

Crispy-Coated Franks

About 20 min. before deep-frying, fill a deep saucepan or automatic deep-fryer one-half to two-thirds full with

Hydrogenated vegetable shortening, all-purpose shortening, lard, or cooking oil for deep-frying

Heat slowly to 365°F. When using an automatic deep-fryer, follow manufacturer's directions for amount of fat and timing.

Set out

8 (about 1 lb.) frankfurters

Sift together into a bowl

1 cup sifted flour

½ to 1 tablespoon sugar

½ teaspoon baking powder

1 teaspoon salt

¼ teaspoon garlic salt

Few grains pepper

Mix in

¾ cup corn meal

Cut in with pastry blender or two knives until pieces are size of small peas

2 tablespoons shortening

Mix together thoroughly

1 egg, slightly beaten

½ cup milk

¼ teaspoon Tabasco

Make a well in center of dry ingredients. Add egg mixture all at one time and stir until batter is well mixed.

Using a spatula, spread each frankfurter with batter so that it is evenly coated.

Deep-fry only as many coated frankfurters at one time as will float uncrowded one layer deep in fat. Fry 2 to 3 min., or until golden brown. Turn as they rise to surface of fat and several times during cooking (do not pierce).

Drain over fat for a few seconds before removing to absorbent paper.

Serve piping hot with **tomato wedges** and don't forget to pass the **catsup** and **mustard**.

4 servings

Tangy Franks

Set out a shallow baking dish.

Heat in a skillet over low heat

3 tablespoons butter or margarine

Add and cook over medium heat, occasionally moving and turning with a spoon until onion is transparent

¼ cup coarsely chopped onion

Remove from heat and blend in

½ cup water

½ cup catsup

¼ cup cider vinegar

4 teaspoons Worcestershire sauce

1 teaspoon prepared mustard

4 teaspoons sugar

¼ teaspoon salt

¼ teaspoon pepper

Bring to boiling; reduce heat, cover and simmer about 15 min.

Make a 3-in. lengthwise slit almost through

1 lb. frankfurters

Arrange franks in baking dish and pour sauce over them.

Bake at 400°F 20 to 25 min., basting frequently.

4 servings

Ground "Frank" Loaf

Lightly grease a 9½x5¼x2¾-in. loaf pan.

Put through medium blade of food chopper to grind

1 lb. frankfurters

Put ground frankfurters into a bowl. Add and mix lightly

1 cup (3 silcos) fine, dry bread crumbs

3 tablespoons finely chopped onion

3 tablespoons finely chopped green pepper

½ teaspoon sage

1 cup milk

2 eggs, beaten

Pack mixture lightly into the loaf pan.

Bake at 350°F 45 min.

Pour off excess juices. To unmold, gently loosen meat from sides of pan with a spatula; invert onto platter; remove pan.

Spread over top of loaf

2 tablespoons catsup or chili sauce

Serve loaf hot or cold. About 6 servings

Frankfurter Supper Salad

Hard-cook, peel and chill

3 eggs

Finely chop two of the eggs. Cut remaining egg into halves. Remove egg yolk, sieve and set aside for garnish. Chop the egg white.

Heat to boiling in a large saucepan

2 qts. water

2 teaspoons salt

Add gradually

1½ cups (6 oz.) uncooked macaroni (tubes broken into 2-in. pieces, or elbows)

Boil rapidly, uncovered, 10 to 15 min., or until tender. Test tenderness by pressing a piece against side of pan with fork or spoon.

Drain macaroni by turning it into a colander or large sieve; rinse with hot water to remove loose starch.

Blend with macaroni

½ cup salad dressing

¼ cup chili sauce

¼ cup thick sour cream

2 tablespoons sweet pickle relish

1 tablespoon lemon juice

2 teaspoons grated lemon peel

(grated through colored part only; white part is bitter)

¼ teaspoon Worcestershire sauce

Add the chopped eggs; toss lightly with

½ cup sliced green onion

½ cup green-pepper silvers

3 frankfurters, sliced

Chill thoroughly in refrigerator.

To serve, lightly mound salad onto serving platter. Garnish with **watercress** or **parsley** and the sieved hard-cooked egg yolk.

6 to 8 servings



A \$10 PRIZE-WINNING
CAKE RECIPE
from a FAMILY WEEKLY reader
Mrs. Sam Hagemann
106 Paradise St., Wichita Falls, Tex.



Swiss Chocolate Cake

GOOD FOR FREEZING

Grease bottoms only of two 8-in. square cake pans. Line with waxed paper cut to fit pan bottoms; grease waxed paper.

Melt over simmering water and set aside to cool

1 sq. (1 oz.) unsweetened chocolate

Sift together and set aside

2 cups sifted cake flour

2½ teaspoons baking powder

¾ teaspoon salt

Cream together until butter is softened

½ cup butter

1 teaspoon vanilla extract

Add gradually, creaming until fluffy after each addition

1¼ cups sugar

Add in thirds, beating thoroughly after each addition

2 eggs, well beaten (until thick and piled softly)

Blend in the cooled chocolate.

Measure

1 cup undiluted evaporated milk

Beating only until smooth after each addition, alternately add dry ingredients in fourths, evaporated milk in thirds to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter into prepared pans.

Bake at 350°F 25 to 30 min., or until a cake tester or wooden pick comes out clean when inserted in center of layer, or until cake surface springs back when touched lightly at center.

Remove from oven; cool layers 10 min. in pans on cooling racks.

To remove each layer from pan, loosen by running spatula gently around sides. Cover with cooling rack; invert and remove pan. Immediately peel off waxed paper and turn cake layer top side up. Cool layers completely.

Two 8-in. square cake layers