

Swiss Cheese Pie

A delightfully unusual main-dish pie.

Set out an 8-in. pie pan.

Prepare (do not bake) and set in refrigerator to chill

Pastry for 1-crust pie (your favorite recipe or a prepared mix)

Grate

8 oz. Swiss cheese (about 2 cups, grated)

Have ready

8 slices bacon, pan-broiled and crumbled

Toss crumbled bacon with cheese and spoon evenly over bottom of pastry shell. Set aside.

Scald (just until a thin film appears) in top of a double boiler over simmering water

1 cup cream

1/2 cup milk

Meanwhile, beat slightly

3 eggs

Add and beat until just blended

1/2 teaspoon Worcestershire sauce

1/2 teaspoon salt

Few grains pepper

Few grains cayenne pepper

Stirring constantly, gradually add the scalded cream and milk. Strain mixture into the pastry shell.

Bake at 400° F 10 min. Reduce heat to

300° F and bake 25 min. longer, or until a silver knife comes out clean when inserted halfway between center and edge of filling.

Serve immediately.

6 to 8 servings

Edam Cheese Topping

The perfect accent for apple, mince, or pumpkin pie.

Set out to soften at room temperature

1 Edam cheese (about 1 lb.)

Meanwhile, coarsely chop and set aside

1/4 cup (about 1 oz.) pecans

When cheese is softened, cut a thin slice from the top, through the wax coating. Hollow out the cheese, leaving a 1/4-in. shell. Set cheese shell aside.

Crumble the cheese into a bowl. Cover with

1 cup cream

Beat until fluffy. Blend in the chopped pecans. Spoon mixture into the cheese shell. Garnish with

Pecan halves

About 2 1/2 cups topping

Note: If you prefer a larger Edam cheese for your centerpiece, soften only part of the cheese with cream and refill shell. If there is any sauce remaining after serving, spoon it out, cover, and chill. Wrap cheese and store in refrigerator.

Blue Cheese Dressing

Crumble into a bowl

4 oz. Blue cheese (about 1 cup, crumbled)

Blend in until smooth

2 tablespoons wine vinegar

1 tablespoon lemon juice

1/2 teaspoon Worcestershire sauce

Add and stir until blended a mixture of

1/2 teaspoon sugar

1/2 teaspoon dry mustard

1/2 teaspoon paprika

1/4 teaspoon salt

1/8 teaspoon pepper

Add gradually, beating constantly

2/3 cup salad oil

Store in covered container in refrigerator.

Mix well before using.

About 1 1/4 cups dressing

Parmesan Cheese Sauce

Cook cauliflower, asparagus or broccoli until just tender. Arrange in a greased baking dish, top with this sauce, then sprinkle with fine, dry bread crumbs. Whisk it under the broiler for a few minutes, and serve piping hot.

Melt in top of a double boiler over low heat

2 tablespoons butter

Blend in

1 tablespoon flour

Heat until mixture bubbles, stirring constantly. Remove from heat. Stirring rapidly, add very gradually

1 cup thick sour cream

Cook over simmering water 1 to 2 min. longer, stirring constantly. Remove from heat and vigorously stir about 3 tablespoons of the hot sauce into

1 egg yolk, slightly beaten

Immediately return mixture to double boiler. Cook over simmering water 3 to 5 min. Stir slowly to keep mixture cooking evenly. Remove from heat and add all at one time

1/4 cup (about 1 oz.) grated Parmesan cheese

Blend thoroughly. About 3/4 cup sauce

Tomato-Cheese Dip

Rinse and remove peel from

1 medium-size ripe tomato

Cut tomato into small pieces.

Put into a bowl

8 oz. cream cheese, softened

Using a fork or spoon, mix in the tomato pieces and

1 teaspoon grated onion

3/4 teaspoon salt

1 drop Tabasco

Set in refrigerator to chill thoroughly.

Serve with an assortment of crackers.

About 2 cups dip

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