

Cheese-Sausage Rolls

CONVENIENCE  FOOD RECIPE

TO PREPARE: 25 MIN. TO BAKE: 12 MIN.
(allow time for rising of dough)

- 1 pkg. hot roll mix
- ½ lb. Mozzarella cheese, cut in thin strips
- ¼ lb. cervelat sausage, cut in thin strips
- ½ teaspoon salt
- ¼ teaspoon black pepper
- Melted butter
- Grated Romano cheese

1. Prepare hot roll mix according to directions on package.
2. Mix together the cheese, sausage, salt, and pepper.
3. Cut off small pieces of dough and pat into rounds about ¼ in. thick and about 3 in. in diameter. Brush with melted butter. Spoon about 2 tablespoons of the cheese mixture onto each. Moisten edges, fold into halves, and seal edges with tines of fork. Place on lightly greased baking sheet and brush tops with melted butter.
4. Bake at 400° F about 12 min., or until delicately browned. Remove from oven. Sprinkle with Romano cheese and serve hot as a salad or soup accompaniment.

About 1½ doz.

Dutch Cheese Croquettes

TO PREPARE: 35 MIN.
(allow time for chilling)

- 1 cup milk
- ½ cup chopped carrot
- ½ cup chopped onion
- 1 teaspoon salt
- ¼ teaspoon thyme
- 3 sprigs parsley
- 3 peppercorns
- 1 bay leaf
- 2 tablespoons cold water
- 1½ teaspoons unflavored gelatin
- 2 tablespoons butter
- 4½ tablespoons flour
- ¼ lb. Gouda cheese, grated
- 1 egg yolk, slightly beaten
- 1½ teaspoons lemon juice
- ½ teaspoon ground nutmeg
- ½ teaspoon black pepper
- 1 cup fine dry bread crumbs
- 1 egg, slightly beaten
- Fat for deep frying

1. Combine first eight ingredients in top of double boiler. Heat 20 min. over simmering water. Strain the mixture, reserving milk for sauce.
2. Sprinkle gelatin evenly over cold water. Let stand about 5 min. to soften.
3. Melt butter in top of double boiler; blend in the flour. Heat until mixture bubbles, stirring constantly; remove from heat. Add reserved milk gradually, stirring constantly. Bring rapidly to boiling; cook 1 to 2 min. longer.
4. Remove from heat. Stir in the grated cheese all at one time. Cook

over simmering water, stirring rapidly until cheese is melted. Vigorously stir about 3 tablespoons of the hot mixture into egg yolk; immediately blend into mixture in double boiler. Cook over simmering water 3 to 5 min. Stir slowly to keep mixture cooking evenly. Remove from heat. Stir in the softened gelatin until gelatin is completely dissolved. Blend in lemon juice, nutmeg, and pepper. Pour mixture into a shallow pan and chill about 4 hrs.

5. Heat fat to 375° F. Shape cheese mixture into balls, cones, or cylinders. Roll in bread crumbs, then dip into egg, and again roll in bread crumbs, shaking off loose crumbs. Deep fry, turning often to brown evenly. Remove with slotted spoon to absorbent paper. Serve at once.

About 6 servings

Cheese-Crowned Veal with Mushrooms

TO PREPARE AND COOK: 30 MIN.

- 1½ lbs. veal round steak (cutlet), cut about ½ in. thick
- 3 tablespoons lemon juice
- ¼ teaspoon salt
- Few grains black pepper
- 2 tablespoons shredded Parmesan cheese
- ¼ cup butter
- ½ cup flour
- 1 egg, beaten
- 6 tablespoons fine dry bread crumbs
- ¼ lb. fresh mushrooms, cleaned and sliced lengthwise through stems and caps
- 6 thin slices "boiled" ham
- 6 oz. Scamorzo cheese, sliced

1. Place meat on a flat working surface and pound on both sides with a meat hammer. Cut into 6 serving-size pieces and put into a shallow dish. Mix together the lemon juice, salt, pepper, and Parmesan cheese. Spoon evenly over veal. Cover and set in refrigerator 1 to 2 hrs.
2. Heat butter in a large, heavy skillet. Lightly coat veal pieces with flour, then dip in egg, then in bread crumbs. Add to skillet and cook about 5 min. on one side. Turn meat and arrange on each piece a layer of mushroom slices, a slice of ham, and a slice of cheese. Continue cooking until second side is browned and cheese is melted. Serve immediately.

6 servings

Sapsago-Gruyère Spread

Cream ¼ cup butter until softened. Beat in ¼ cup (about 1 oz.) grated Sapsago cheese and ¾ cup (about 3 oz.) grated natural Gruyère cheese.

About ¾ cup



Any popcorn worth its salt is worth

MORTON SALT

WHEN IT RAINS IT POURS

When it rains it pours