



Savory Salmon Kabobs with Tangy Cheese-Broccoli Sauce and a colorful fruit salad bowl brighten a family meal.

ADD A Spring- time Lilt TO YOUR Family Menus

Savory Salmon Kabobs

TO PREPARE: 20 MIN.

TO FRY: 10 MIN.

- 1 1-lb. can salmon, drained and flaked
- 1 egg, slightly beaten
- 1 cup shredded Cheddar cheese
- $\frac{1}{2}$ cup fine dry bread crumbs
- $\frac{1}{4}$ cup finely chopped onion
- $\frac{1}{4}$ teaspoon Worcestershire sauce
- $\frac{1}{8}$ teaspoon Tabasco
- $\frac{1}{4}$ cup butter

1. Mix together in a bowl all ingredients except the butter. Divide mixture into 6 portions and press firmly around wooden skewers into oblong shapes (see photo).

2. Melt butter over medium heat in a large, heavy skillet. Add kabobs and brown evenly, turning frequently.

6 servings

Tangy Cheese-Broccoli Sauce

TO PREPARE AND COOK: 20 MIN.

- 2 tablespoons butter
- 2 tablespoons flour
- $\frac{1}{2}$ teaspoon salt
- 1 $1\frac{1}{2}$ -oz. can ($1\frac{1}{2}$ cups) evaporated milk
- 1 cup shredded Cheddar cheese
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1 10-oz. pkg. frozen chopped broccoli, cooked and drained

1. Melt butter in a heavy saucepan over medium heat. Blend in a mixture of the flour and salt; cook until mixture is bubbly. Remove from heat and add evaporated milk gradually, stirring constantly. Return to heat; cook and stir until sauce comes to boiling and is thickened and smooth. Cook 1 to 2 min. longer.

2. Reduce heat to low and stir in the cheese, lemon juice, Worcestershire sauce, and cooked broccoli; heat only until cheese is melted.

3. Serve immediately over salmon kabobs.

About $3\frac{1}{2}$ cups sauce

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Family Weekly Cookbook

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