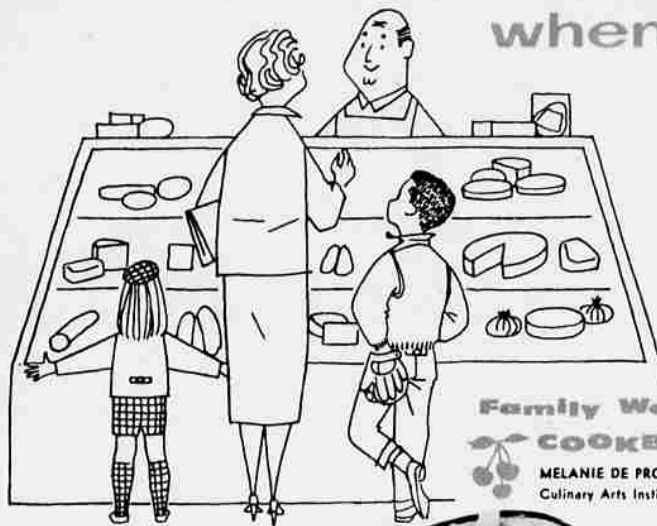


when you think of

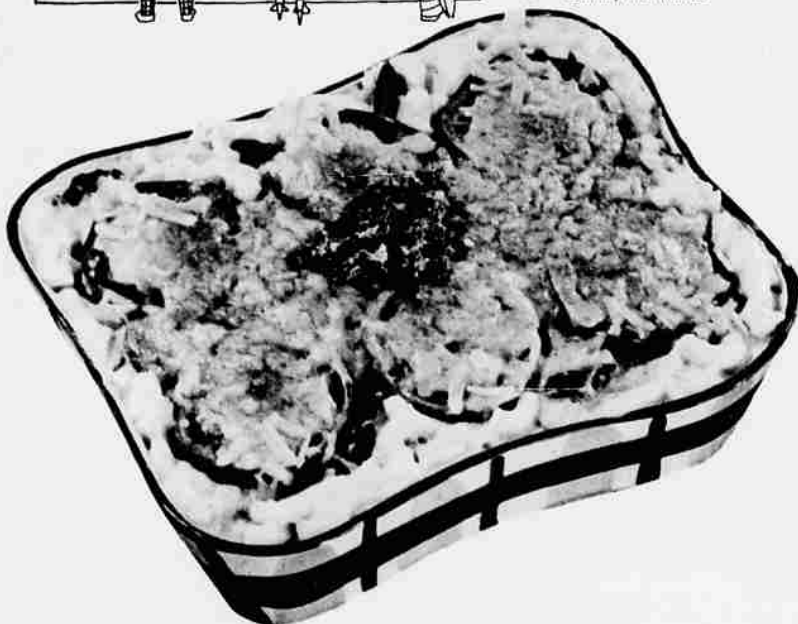
# CHEESE

... think of the colorful cheese display at your favorite food store, the varieties you may not have tried yet, the many interesting ways to use and serve good cheese.



Family Weekly  
COOKBOOK

MELANIE DE PROFF, Director  
Culinary Arts Institute



**Flavor-Filled Macaroni and Cheese**



Grease a shallow 2-qt. casserole.

Heat to boiling in a large saucepan

3 qts. water  
1 tablespoon salt

Add gradually

2 cups (1 8-oz. pkg.) 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 a fork or  
spoon. Drain by turning macaroni into a  
colander or large sieve; rinse with hot  
water to remove loose starch. Set aside.

Have ready

1/2 lb. bacon slices, pan-broiled and  
crumbled, or 1/2 cup chopped  
cooked ham

1/2 cup minced onion

Shred and set aside

11 oz. sharp Cheddar cheese (about  
2 3/4 cups, shredded)

Rinse and cut into slices

3 medium-size (about 1 lb.) tomatoes

Melt in a saucepan over low heat

2 tablespoons butter

Blend in

2 tablespoons flour

1/4 teaspoon salt

1/4 teaspoon Accent

1/4 teaspoon dry mustard

Few grains paprika

Few grains pepper

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

2 cups milk

Cook rapidly, stirring constantly, until  
sauce thickens; cook 1 to 2 min. longer.  
Remove from heat. Cool sauce slightly.

Add 2 cups of the shredded cheese to  
sauce all at one time; stir rapidly until  
cheese is melted. Blend in the bacon or  
ham, onion and

1/2 teaspoon Worcestershire sauce

Turn one-half of the macaroni into casse-  
role and arrange one-half of the tomato  
slices on top. Cover with one-half of the  
sauce; repeat layering. Sprinkle the top  
with the remaining 3/4 cup cheese.

Bake at 350°F 25 to 30 min., or until  
cheese is tinged with brown. 6 to 8 servings

## Cheese Fans



Grease bottoms of 12 2 1/2-in. muffin-pan  
wells.

Grate and set aside

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

Sift together into a bowl

2 cups sifted flour

1 tablespoon baking powder

1 teaspoon salt

Cut into dry ingredients with a pastry  
blender or two knives until mixture re-  
sembles coarse corn meal

1/2 cup lard, hydrogenated vegetable  
shortening or all-purpose short-  
ening

Make a well in center of mixture and add

all at one time

1/2 cup milk

Stir with fork until dough follows fork.  
Gently form dough into a ball and put on  
a lightly floured surface. Knead it lightly  
with finger tips 10 to 15 times. Roll dough  
into a 12x10-in. rectangle about 1/4-in.  
thick. Cut into five strips. Spread with

Softened butter

Sprinkle four strips with the grated  
cheese; stack the strips. Top with the  
fifth strip. Cut into 12 equal sections.  
Place on end in muffin-pan wells. Brush  
tops with

Melted butter

Bake at 450°F 10 to 15 min., or until bis-  
cuits are golden brown.

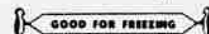
Serve hot with butter. 1 doz. Cheese Fans

## A \$10 PRIZE-WINNING CAKE RECIPE

from a FAMILY WEEKLY reader

Mrs. P. E. Richard, Box 71, Rt. 2, Boise, Ida.

## Upside-Down Lemon Cake



Grease bottom only of 9x9x2-in. cake pan.

**For Lemon Slices**—Rinse, slice very thin,  
and remove seeds from enough lemons to  
yield

12 lemon slices (about 1 1/2 lemons)

At four equal intervals around each slice,  
make cuts through peel almost to center.  
Arrange lemon slices on bottom of pan.  
(For a distinctive topping, slice several  
[about 3] lemons as indicated above, and  
overlap slices in rows to cover bottom of  
pan.)

**For Lemon Sauce**—Mix together in a  
saucepan

1/2 cup sugar

4 teaspoons cornstarch

1/8 teaspoon salt

Add gradually, blending in

3/4 cup hot water

Stirring gently and constantly, bring mix-  
ture rapidly to boiling. Continue to stir  
and cook over medium heat until mixture  
is thick and clear (about 3 min.). Remove  
from heat and blend in

2 tablespoons lemon juice

1 1/2 tablespoons butter

2 teaspoons grated lemon peel  
(grated through color only)

1 drop yellow food coloring

Spoon about one-half of the sauce into  
the cake pan to cover the lemon slices;  
reserve remaining sauce. Set cake pan  
aside.

**For Cake**—Sift together and set aside

1 1/2 cups sifted cake flour

2 teaspoons baking powder

1/2 teaspoon salt

Cream together until butter is softened

1/4 cup butter

1 teaspoon grated lemon peel

Add gradually, creaming until fluffy after  
each addition

3/4 cup sugar

Add in thirds, beating thoroughly after  
each addition

1 egg, well beaten (until thick and  
piled softly)

Measure

1/2 cup milk

Beating only until smooth after each  
addition, alternately add dry ingredients  
in fourths, milk in thirds to creamed mix-  
ture. Finally, beat only until smooth (do  
not overbeat). Turn batter over lemon  
slices and spread evenly to edges of pan.

Bake at 350°F about 40 min., or until a  
cake tester or wooden pick comes out  
clean when inserted in center of cake, or  
until cake surface springs back when  
lightly touched at center.

Remove from oven; let stand 2 to 3 min.  
in pan on cooling rack. To remove from  
pan, run a spatula gently around sides.  
Cover with a serving plate and invert;  
allow pan to remain over cake 1 or 2 min.  
Lift pan off. Spoon remaining lemon sauce  
evenly over top of cake. Serve warm.

One 9-in. square cake