

# HOT DOGS 'R' IN SEASON... *always*



MELANIE DE PROF, Director, Culinary Arts Institute

Here are the highlights of the results of just a bit of encouragement we gave the creative homemakers who read Family Weekly . . . first prize of \$100.00 for "Champion Casserole," \$10.00 for the other fine recipes on these pages . . . all glorifying that All-American delicacy in our Family Weekly Hot Dog Recipe Contest.

MRS. BRENDA LAYMAN  
CASPER, WYO.

**Champion Casserole**  
TO PREPARE: 40 MIN. TO BAKE: 30 MIN.  
We named it because, from the hundreds of Hot Dog Recipe Contest entries tested, every judge picked this rich, flavorful dish as "best in show!"

- 2 lbs. frankfurters, cut in 1/2 in. slices
  - 2 tablespoons butter
  - 2 8-oz. cans tomato sauce
  - 1 clove garlic (thin, papery outer skin removed), crushed in a garlic press or minced
  - 1 tablespoon sugar
  - 1 teaspoon salt
  - Few grains black pepper
  - 8 oz. medium noodles
  - 6 green onions with green tops, thinly sliced
  - 8 oz. cream cheese, softened
  - 1/2 cup thick sour cream
  - 1 cup (about 4 oz.) grated sharp Cheddar cheese
1. Grease a 2-qt. casserole.
  2. Heat the butter in a large skillet over medium heat. Stir in the tomato sauce, garlic, sugar, salt, and pepper. Mix in the frankfurter pieces. Cover and simmer 20 min.
  3. Cook noodles according to directions on package. Drain and rinse.
  4. Beat cream cheese until smooth. Add the sour cream gradually, beating until blended after each addition. Mix in the sliced green onions.
  5. Spoon noodles into casserole, cover with cream-cheese mixture, spoon tomato-frankfurter mixture over cheese, and top evenly with grated cheese. (For a deep casserole, repeat layers and top with only 1/2 cup grated cheese.)
  6. Bake at 350°F 30 min. 8 servings

MRS. HILDRETH H. HATHEWAY  
SANTA BARBARA, CALIF.

**Frank-ly, Curry in a Hurry**  
TO PREPARE AND COOK: 25 MIN.  
From a previous winner of a \$25,000 National Bake-Off prize comes this unique example of "creative cookery" at its delectable best.

- 1 lb. frankfurters, cut in 1/2 in. pieces
  - 1/2 cup chopped onion
  - 1/4 cup butter or margarine
  - 3 tablespoons flour
  - 1 teaspoon curry powder
  - 1 1/4 cups (10 1/2- to 11-oz. can) condensed consommé
  - 1/4 cup currant jelly
  - 1/2 cup silvered blanched almonds
  - 1 tablespoon butter or margarine
  - 1/4 teaspoon salt
  - 1 teaspoon curry powder
  - 1 5/2-oz. pkg. pre-cooked rice
1. Heat 1/4 cup butter in a large, heavy skillet. Add onion and cook over medium heat until onion is transparent, occasionally moving and turning with a spoon. Stir in the frankfurter pieces. Blend in a mixture of the flour and 1 teaspoon curry powder.
  2. Add the consommé and jelly gradually, blending thoroughly. Simmer uncovered 20 min., stirring occasionally.
  3. Heat 1 tablespoon butter in a small skillet. Add almonds and heat until lightly browned, constantly moving and turning with a spoon. Stir in the salt and 1 teaspoon curry powder, blending thoroughly. Remove from heat.
  4. Prepare rice according to directions on package. Arrange rice around edge of serving platter. Heap curried frankfurters in center. Sprinkle with almonds. Serve immediately. About 6 servings

MRS. G. M. BRUGGINK  
KYLE, TEX.

**Hot Dog Napolitaine**  
TO PREPARE: 35 MIN. TO BAKE: 30 MIN.

- 2 hard-cooked eggs, sliced
  - 8 slices bacon, fried crisp
  - 6 frankfurters, cut in half lengthwise
  - 5 medium-size tomatoes, rinsed, peeled, and cut crosswise in 1/4 in. slices
  - 1/2 cup finely chopped celery
  - 1/2 cup coarsely chopped parsley
  - 1/2 teaspoon salt
  - 1/4 teaspoon black pepper
  - 1/4 cup cream
  - 1 cup bread crumbs
  - 1/2 cup (about 2 oz.) grated sharp Cheddar cheese
  - 3 tablespoons butter or margarine, melted
1. Set out a large, shallow baking dish or casserole.
  2. Arrange bacon slices on bottom of baking dish. Place frankfurters, cut sides up, on bacon slices; top with egg slices. Arrange tomato slices on top and sprinkle with a mixture of the salt and pepper. Mix together the celery, parsley, and cream; spoon over tomatoes.
  3. Mix together the bread crumbs and grated cheese. Add the melted butter gradually, mixing lightly after each addition. Sprinkle the crumb mixture evenly over the top. (For striped effect, spoon celery mixture directly onto frankfurters and top with tomato slices. Cut 1-in. strips of waxed paper and place them diagonally across casserole at equal intervals. Sprinkle crumb mixture onto tomatoes. Carefully remove strips of paper. Bake as directed.)
  4. Bake at 325°F 30 min., or until topping is lightly browned. 8 servings

Top Row (Left to right): Hot Dog Napolitaine; Frank-ly, Curry in a Hurry  
Bottom Row: Potato-Hot Dog Salad; Champion Casserole; Hurry-Up Soup

MRS. ROSA ADE  
CANEY, KAN.

**Potato-Hot Dog Salad**  
TO PREPARE: 55 MIN. TO CHILL: 2-3 HRS.

- 2 1/2 lbs. potatoes, cooked, peeled, and diced
- 4 hard-cooked eggs, diced
- 1 lb. frankfurters, cut in pieces
- 1 cup diced sweet pickles
- 1/2 cup finely chopped onion
- 1/2 cup finely chopped celery hearts
- 1/2 cup chopped green pepper
- 1/2 cup chopped pimiento, well-drained
- 1/2 cup mayonnaise
- 1/2 cup prepared mustard
- 1/4 cup sweet pickle juice
- 1 cup sugar
- 1 1/2 teaspoons salt
- 1/2 teaspoon black pepper
- 2 teaspoons celery seed
- 1 cup chilled whipping cream

1. Set a bowl and rotary beater in refrigerator to chill
2. Mix together in a large bowl the frankfurter pieces, potatoes, diced eggs, sweet pickles, onion, celery, green pepper, and pimiento.
3. Blend together the mayonnaise, mustard, pickle juice, sugar, salt, pepper, and celery seed.
4. Using chilled bowl and beater, beat whipping cream and fold it into mayonnaise mixture. Pour over salad mixture and toss lightly to coat all ingredients evenly. Chill thoroughly 2 to 3 hrs. in refrigerator. Toss lightly before serving. 12 to 16 servings



MRS. THOMAS CORWIN  
WATERLOO, IOWA

**Hurry-Up Soup**  
TO PREPARE: 15 MIN.

- 5 frankfurters, cut in 1/4 in. slices
- 2 tablespoons butter
- 1 medium-size onion, cut in 1/4 in. slices
- 1 1/4 cups (10 1/2- to 11-oz. can) condensed cream of chicken soup
- 1 soup-can measure water
- 1 soup-can measure milk
- 2 chicken bouillon cubes
- 1/4 teaspoon ground mace
- 1/2 teaspoon grated lemon peel (grated through color only)

1. Heat butter in a saucepan. Add onion and frankfurter slices. Cook until onion is transparent, occasionally moving and turning with a spoon.
2. Blend in the soup. Add water and stir until completely blended. Thoroughly blend in the milk.
3. Add bouillon cubes, stirring occasionally until cubes are completely dissolved. Stir in the mace and lemon peel and heat thoroughly (do not boil). Garnish with minced parsley. About 6 servings

MRS. MAMIE FLY  
WICHITA, KAN.

**Hot Dogs in Soubise Sauce**  
TO PREPARE: 45 MIN. TO BAKE: 20 MIN.

- 4 medium-size potatoes, cooked, peeled, and thinly sliced
- 4 hard-cooked eggs, sliced
- 4 frankfurters, cut in 1/2 in. pieces
- 2 tablespoons butter
- 4 small onions, sliced
- 3 tablespoons butter
- 1/4 cup minced onion
- 2 tablespoons flour
- 1/4 teaspoon salt
- Few grains black pepper
- 1/4 teaspoon oregano
- 1/4 teaspoon onion
- 1 cup chicken broth
- 1 teaspoon honey
- 2 tablespoons butter
- 1/4 cup cream
- Paprika

1. Butter an 8x8x2-in. baking dish.
2. Heat the 2 tablespoons butter in a skillet. Add the sliced onions and cook until onions are transparent, occasionally moving and turning with a spoon. Arrange onions in baking dish.
3. For Sauce: Heat the 3 tablespoons butter in skillet. Add minced onion and cook until onion is transparent, occasion-

ally moving and turning with a spoon. Blend in a mixture of the flour, salt, pepper, Accent, and oregano. Add chicken broth and honey gradually, stirring constantly. Heat until mixture bubbles and continue to cook for 5 min., stirring constantly.

4. Remove sauce from heat. Add the 2 tablespoons butter and the cream, stirring until mixture is blended.
5. Arrange layers of eggs, frankfurters, and half the potatoes over the onion slices. Pour some of the sauce evenly over mixture. Repeat with remaining potatoes and sauce.
6. Bake at 350°F about 20 min. Remove from oven. Sprinkle with paprika.
7. Set temperature control of range at Broil (500°F or higher). Put baking dish on broiler rack about 4 in. from source of heat. Broil about 2 min., or until top is lightly browned. About 6 servings

MRS. RUDOLPH KURZENABE  
SACRAMENTO, CALIF.

**Franks Lasagne**  
TO PREPARE: 30 MIN. TO BAKE: 30 MIN.

- 12 oz. lasagne noodles
- 1 lb. frankfurters, cut in 1/4 in. slices
- 1 8-oz. can spaghetti sauce with mushrooms
- 1 6-oz. can tomato paste
- 1 tablespoon parsley flakes
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1 egg, well beaten
- 12 oz. cottage cheese with chives
- 1 tablespoon parsley flakes
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 cup grated Parmesan cheese
- 1/2 lb. Mozzarella cheese, thinly sliced

1. Set out a 13x9x2-in. baking dish.
2. Cook lasagne noodles according to directions on package. Drain and rinse.
3. Meanwhile, mix together the frankfurters, spaghetti sauce with mushrooms, tomato paste, 1 tablespoon parsley flakes, 1/2 teaspoon salt, and garlic powder.
4. Mix together the egg, cottage cheese, 1 tablespoon parsley flakes, 1 teaspoon salt, pepper, and Parmesan cheese.
5. Arrange noodles in baking dish; spread evenly with cottage-cheese mixture, and arrange cheese slices on top. Spread frankfurter mixture over cheese.
6. Bake at 375°F 30 min., or until mixture bubbles. Let stand 5 to 10 min. to set layers. About 12 servings

MRS. ROBERT P. GREEN  
FAIRMONT, W. VA.

**Hot Dog—It's Beans**  
TO PREPARE: 25 MIN. TO BAKE: 1 HR.

- 3 slices bacon, panbroiled and crumbled (reserve bacon drippings)
- 1/4 cup chopped green pepper
- 1/2 cup chopped onion
- 1 lb. frankfurters, cut in pieces
- 2 1-lb. cans baked beans in tomato sauce
- 1 cup catsup
- 2 tablespoons brown sugar
- 2 tablespoons Worcestershire sauce

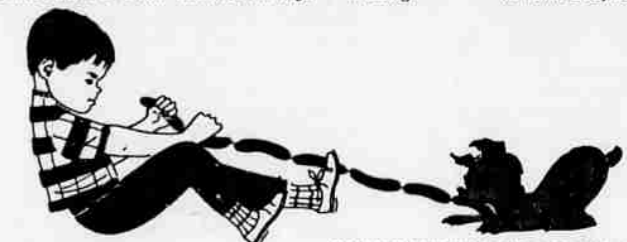
1. Grease a 1 1/2-qt. casserole.
2. Add green pepper and onion to bacon drippings in skillet. Cook until onion is transparent and green pepper is just tender, occasionally moving and turning with a spoon.
3. Put frankfurters into the casserole. Add the beans and crumbled bacon.
4. Add catsup, brown sugar, and Worcestershire sauce to onions and green pepper; blend thoroughly. Pour over beans; mix lightly but thoroughly. Cover.
5. Bake at 350°F 1 hr. About 8 servings

MRS. CARL RALSTON  
DELPHOS, OHIO

**Frank-Beef Roulades**  
TO PREPARE: 15 MIN. TO BROIL: 3 MIN.

- Instant mashed potatoes (1 cup cooked)
- 8 frankfurters
- 8 slices chipped beef
- 1 egg, beaten
- 1 cup (about 4 oz.) grated sharp Cheddar cheese

1. Prepare mashed potatoes according to directions on package.
2. Make a lengthwise slit almost through each frankfurter. Open slit frankfurters and fill each with 2 tablespoons of the mashed potatoes.
3. Place each frankfurter on a slice of chipped beef; roll up and secure with wooden picks. Dip in beaten egg, coating completely, and roll in the grated cheese.
4. Set temperature control of range at Broil (500°F or higher). Arrange frankfurters on broiler rack with tops 3 to 4 in. from source of heat; broil 3 min., or until cheese is melted. Turn once during broiling. 8 Frank-Beef Roulades



MRS. LOUIS RIETHER  
BEARDSTOWN, ILL.

**Hot Dog—Salmagundi Salad**  
TO PREPARE: 25 MIN. TO CHILL: 1-2 HRS.

- 1 1/2 cups (about 4) diced frankfurters
  - 1/2 cup cooked cut green beans
  - 1/2 cup cooked diced carrots
  - 1/2 cup diced cooked potatoes
  - 2 sweet pickles, finely chopped
  - 1/2 cup French dressing
  - 1 hard-cooked egg, chopped
  - 1/2 cup mayonnaise or salad dressing
1. Lightly toss together the frankfurters, green beans, carrots, potatoes, and pickle. Add French dressing and toss lightly together. Marinate in refrigerator 1-2 hrs.
  2. Add the egg and mayonnaise; toss lightly. Serve on shredded cabbage or lettuce. About 4 servings

PHIL O'CONNELL  
HAGERSTOWN, MD.

**Bachelor's Deelight**  
Editor's comment: One of the good reasons for wanting to get married.

- 2 hot dogs
  - Mustard
  - 2 rolls
  - Onions
- Place hot dogs in boiling water for five minutes. While they are cooking, wash plate, knife, and fork from previous night's dinner. Remove hot dog from water, place in roll, spread with mustard, smother with chopped onion. Eat. Repeat with second hot dog (usually tastes even better than first).
- Note: On dating nights, substitute relish for onion.