

favorite of the centuries...



CHEESE

Cheese-Topped Peas with Hash

CONVENIENCE FOOD RECIPE

TO PREPARE: 15 MIN. TO BAKE: 20 MIN.

- 1 1-lb can corned beef hash
 - 1 12-oz. can corned beef
 - 2 oz. (about 1/2 cup) grated sharp Cheddar cheese
 - 1 tablespoon prepared horseradish mustard
 - 2 tablespoons butter or margarine
 - 2 tablespoons flour
 - 1/4 teaspoon salt
 - 1/4 teaspoon black pepper
 - 1/4 teaspoon Accent
 - 1 1/2 cups milk
 - 1/4 cup instant minced onion
 - 1 10-oz. pkg. frozen peas
 - 4 oz. (about 1 cup) grated sharp Cheddar cheese
1. Grease a shallow 2-qt. baking dish.
 2. Put corned beef hash and corned beef into a bowl and separate into pieces. Add the 1/2 cup grated cheese and the horseradish mustard; mix lightly. Pile corned-beef mixture diagonally across baking dish. Set aside.
 3. Melt the butter in a saucepan. Blend in a mixture of flour, salt, pepper, and Accent. Heat until mixture bubbles, stirring constantly. Remove from heat. Add the milk gradually, stirring in. Cook rapidly, stirring constantly, until mixture thickens. Cook 1 to 2 min. longer. Mix in the onion.
 4. Meanwhile, cook the peas according to directions on package; drain, if necessary. Mix peas into sauce. Pour pea mixture on either side of the corned-beef mixture in baking dish. Sprinkle the cheese evenly over the peas; mix lightly.
 5. Bake at 325°F 20 min., or until corned-beef mixture is lightly browned and cheese is melted. Garnish with parsley.

4 servings

Cheesy Toasted Sandwiches

TO PREPARE: 30 MIN. TO BROIL: 3 MIN.

- 5 hard-cooked eggs, chopped
 - 1/2 cup finely chopped cooked ham
 - 2 tablespoons chopped green pepper
 - 3/4 teaspoon dry mustard
 - 1/2 teaspoon salt
 - 1/4 teaspoon black pepper
 - 1/2 cup thick sour cream
 - 10 slices white bread
 - Softened butter (about 5 tablespoons)
 - 1 5-oz. jar process sharp cheese spread, softened
1. Mix together the chopped eggs, ham, and green pepper.
 2. Blend the dry mustard, salt, and pepper into the sour cream. Add to the egg mixture and toss lightly to mix well.
 3. Toast bread; butter one side of each slice. Spread egg mixture evenly on buttered side of five slices. Top with remaining toast, buttered-side down. Spread tops with cheese spread. Place on broiler rack.
 4. Set temperature control of range at Broil (500°F or higher). Place rack in broiler with tops of sandwiches about 4 in. from source of heat. Broil 3 min., or until cheese is bubbly. Serve hot.

5 sandwiches

Eggs Florentine

CONVENIENCE FOOD RECIPE

Eggs Florentine are an excellent brunch or light supper dish.

TO PREPARE AND COOK: 30 MIN.

- 2 10-oz. pkgs. frozen spinach
 - 1 teaspoon seasoned salt
 - 1/2 teaspoon Accent
 - 1/2 teaspoon ground nutmeg
 - 1/2 cup (about 2 oz.) shredded Swiss cheese
 - 1 tablespoon butter
 - 1 tablespoon flour
 - 1/4 teaspoon salt
 - 1/4 teaspoon white pepper
 - 3/4 cup milk
 - 1 tablespoon butter
 - 4 eggs
 - 1 tablespoon butter, melted
 - 2 tablespoons shredded Swiss cheese
 - 2 tablespoons fine dry bread crumbs
1. Grease a shallow 5-cup baking dish.
 2. Cook spinach according to directions on package, adding seasoned salt and Accent to the cooking water instead of salt. Drain thoroughly; mix in nutmeg.
 3. Put one-half the spinach in the bak-

ing dish; sprinkle evenly with the 1/2 cup cheese. Top with remaining spinach.

4. Place the baking dish in a 325°F oven and heat 15 min. Remove from oven.
5. Meanwhile, heat 1 tablespoon butter in a saucepan over low heat. Blend in a mixture of the flour, salt, and white pepper. Heat until mixture bubbles. Remove from heat. Add the milk gradually, stirring in. Cook rapidly, stirring constantly, until mixture thickens. Cook 1 to 2 min. longer. Set aside to keep warm.
6. Heat 1 tablespoon butter in a skillet until hot. Break the eggs one at a time into a saucer and slip eggs into skillet. Reduce heat, cover, and cook slowly until eggs are just set, about 4 min.
7. Arrange eggs on the hot spinach in a lengthwise row, overlapping the edges slightly. Spoon sauce around egg yolks. Sprinkle a mixture of melted butter, shredded cheese, and bread crumbs over sauce. Serve immediately.

4 servings



Parsleyed Cheese Pull

TO PREPARE: 30 MIN.

- 1 cup milk
 - 1 1/2 teaspoons celery salt
 - 3 cups (about 5 slices) soft 1/4-in. bread cubes
 - 1/2 lb. (about 2 cups) shredded sharp Cheddar cheese
 - 1/2 cup finely cut parsley
 - 4 egg yolks, well beaten (thick and lemon-colored)
 - 4 egg whites
1. Butter a 1 1/2-qt. casserole. Heat water for boiling water bath.*
 2. Blend the milk and celery salt in a small saucepan. Heat over low heat until just hot.
 3. Pour into a large mixing bowl. Immediately add bread cubes, cheese, and parsley. Mix lightly but thoroughly.
 4. Add the beaten egg yolks and gently fold together.
 5. Beat the egg whites until rounded peaks are formed. Spread beaten egg whites over cheese mixture and gently fold together. Turn into buttered casserole. (If desired, top with six 3/4 x 3/4 x 1/2-in. cheese slices before baking—see photo.)
 6. Bake in boiling water bath at 325°F about 55 min., or until a silver knife inserted halfway between center and edge comes out clean. Garnish with minced parsley.

TO BAKE: 55 MIN.

About 6 servings

*For Boiling Water Bath—Set a deep pan on oven rack and place the casserole in the pan. Pour boiling water into pan to level of mixture in casserole.