



Baked beans, fresh fruit compote, Yard-Long Sandwich (before cutting into individual servings), and relish tray.

Yard-Long Sandwich

TO PREPARE: 20 MIN.

TO HEAT: 10 MIN.

- 1 1-lb. loaf French bread
- $\frac{1}{2}$ cup butter, softened
- 2 tablespoons chopped parsley
- 1 teaspoon prepared mustard
- 2 teaspoons prepared horse-radish
- 8 slices bologna
- 8 slices process American cheese
- 2 medium-size tomatoes, sliced
- 3 small dill pickles, sliced lengthwise

1. Cut loaf into $1\frac{1}{2}$ -in. slices almost through to bottom. Using a sharp-pointed knife, remove alternate slices of bread, leaving $\frac{1}{4}$ in. of the crust at bottom.
2. Blend together the butter, parsley, mustard, and horse-radish. Spread mixture over surfaces of each hollowed-out section.
3. Put into each buttered cavity—one slice of bologna, rolled, one slice of cheese, folded in half, one slice of tomato, and one slice of dill pickle. Place loaf on a long piece of heavy aluminum foil or baking sheet.
4. Place loaf in 400° F oven about 10 min., or until cheese begins to melt.
5. To serve, with a very sharp knife divide slices of bread in half, cutting through bottom crust to separate each sandwich. 8 sandwiches

Family Weekly Cookbook

MELANIE DE PROFT, Food Editor

ELECTION NIGHT SUPPER

Quick Baked Beans

CONVENIENCE | GOOD FOR
FOOD RECIPE | FREEZING

TO PREPARE AND COOK: 25 MIN.

- 2 1-lb. cans baked beans in tomato sauce
- $\frac{1}{4}$ cup finely chopped onion
- $\frac{1}{4}$ cup firmly packed light brown sugar
- $\frac{1}{2}$ teaspoon Accent
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon dry mustard
- $\frac{1}{4}$ teaspoon ground ginger
- 2 tablespoons chili sauce
- 1 tablespoon catsup
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon Tabasco

Blend together all ingredients in a saucepan. Heat thoroughly. Serve garnished with bacon curls if desired. 8 servings

Anchovy-Butter Dip for Raw Vegetables

Serve dip in individual sauce dishes for dunking.

TO PREPARE AND HEAT: 40 MIN.

- $\frac{1}{2}$ cup olive oil
- $\frac{1}{2}$ cup butter
- 4 cloves garlic, crushed
- 8 anchovy fillets, pounded and finely chopped
- Few grains freshly ground black pepper

1. Heat the first four ingredients together over simmering water in a chafing dish or double-boiler top. Stir until butter is melted and mixture is thoroughly heated. Add pepper. Cover and let mixture mellow for 30 min.
2. Serve with raw vegetables, such as carrot, celery, and green-pepper strips and cauliflowerrets.

1 cup dip
(Continued)