

Danish Blue Cheese Accents Vegetables



FALL HARVEST — Brilliant fall vegetables become dinner table stars when they're stuffed and baked with savory Danish Blue Cheese fillings. The zesty master cheese of Denmark adds special man-appeal to stuffed tomatoes, squash or mushrooms, for dinner or a buffet.

Danish cooks have a talent for setting off a perfect food in its natural shape. That's what inspired a delicious new collection of recipes which use harvest vegetables as colorful, flavorful baking cups for zesty Danish Blue Cheese fillings.

It takes something special to make a star dish of vegetables. The something special in this case is Danish Blue Cheese, which adds tang and important protein to these vegetable dishes—the protein of an egg in each ounce of Danish Blue Cheese.

These are complete meal-in-one dishes, containing proteins and vegetables in a hearty stuffing. While tomatoes are at their luscious best, pick some perfect ones to serve with piquant rice stuffing. (You'll discover that tomatoes and Danish Blue Cheese go together perfectly, make a flavor combination to use again and again in sandwiches, salads and even soups.) Or bake a harvest supper of zucchini or summer squash with the best-tasting cheese and bread stuffing ever, or try soufflé mushrooms deluxe for main dish or hors d'oeuvre. Planning an au-

turn party? These dishes make a buffet as colorful as it is delicious.

RICE AND DANISH BLUE CHEESE STUFFED TOMATOES

8 ounces (2 cups) crumbled Danish Blue Cheese
4 cups cooked rice
4 scallions, chopped with tops
6 tablespoons oil
2 tablespoons lemon juice
1/4 teaspoon black pepper

Cut a slice from the top of each tomato, scoop out and cut up pulp. Mix drained pulp with remaining ingredients and fill into shells. Bake in a shallow pan at 350 degrees 15 minutes. Or serve as cold salad, in tomatoes, cucumber boats or green pepper rings; omit baking. Makes 8 servings.

DANISH BLUE CHEESE STUFFED SQUASH

1 large zucchini or yellow summer squash (or 2 small or squashes)
1/2 cup chopped onion
1/2 cup butter
4 cups soft bread cubes
4 ounces (1 cup) crumbled Danish Blue Cheese
1/2 teaspoon oregano

Cut a slice from top of squash and scoop out flesh to leave 1/2 inch shell. Chop flesh. Cook onion in butter until transparent. Add chopped zucchini, bread cubes, Danish Blue Cheese and oregano. Pile stuffing mixture into squash shells, arrange on a baking pan with a little water in the pan. Bake in a 350 degree oven, 30 minutes, until squash is tender and stuffing browned. Makes about 4 servings.

DANISH BLUE CHEESE MUSHROOMS SOUFFLE

1 cup (4 ounces) crumbled Danish Blue Cheese
16 to 24 large mushrooms
4 eggs, separated
1 tablespoon lemon juice

Mash blue cheese well. Chop mushroom stems finely and blend well into Danish Blue Cheese. Beat egg yolks light, fold into cheese mixture. Beat egg whites stiff, gradually beat in lemon juice, and fold into cheese mixture. Pile into mushroom caps. Bake 10 minutes in a shallow greased pan at 400 degrees, until filling is puffed and browned. Makes 4 main dish servings, many more hors d'oeuvre servings.

'Gaywiches' For Lunch Box

To make your children's lunchtime at school more enjoyable, add unusual touches to the lunchbox. Funny little notes will perk up the child's day. Also, when wrapping, don't just cut it in half, make "Gaywiches"—gay shapes by cutting long strips, small squares or triangles.

You want the children's lunches to be appealing, yet be confident in your own mind that they are nourishing. All-time favorite of children of all ages is the peanut butter sandwich. But even youngsters tire of the same old thing.

The current rage among the lunchbox set, according to Meadow Gold home economists, is a variation of the peanut butter and jelly combination. This new sandwich really hits the jackpot for nutrition and taste appeal. It is a peanut butter, mayonnaise, sweet pickle combination.

Spread peanut butter on fresh buttered bread, then a thin layer of mayonnaise and, finally, thinly-sliced pickles.

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Try Roundup Western Salad

Although the days of the Wild West are gone forever, the hearty appetites people had in those times haven't disappeared. Most families aren't out herding cattle all day, but even watching cowboys ride the range on television can stir up hunger.

If the members of your family seem to have inherited their appetites from the rangers, you know that taking care of all the hungry "cowpokes" at your house means fixing plenty of good food, including big, bountiful salads to round out those hearty meals.

Here's a special tossed salad that can fill the bill for all-season eating enjoyment. The recipe for this Westward Ho Salad comes from the Meadow Gold kitchens, and all the "fixins" are easy to get any time of year.

A zesty sour cream dressing tops off the crisp combination of greens, colorful vegetables, and strips of cheddar cheese for a salad that will please the hungriest hand on your ranch.

WESTWARD HO SALAD
(Serves 6-8)

1/2 medium head lettuce
1/4 bunch curly endive
1 (10-ounce) package frozen peas, cooked
1 green pepper, cut into strips
1/2 cup sliced green onions
1 cup chopped celery
1/4 cup pimiento strips
1/2 cup chopped dill pickle
2 tomatoes, cut into wedges
1/2 pound cheddar cheese, cut into strips
1/2 teaspoon salt
1/4 teaspoon freshly-ground pepper
1 pint (1 cup) dairy sour cream
1 tablespoon horseradish
1/2 teaspoon dry mustard

Break washed and drained greens into salad bowl. Add all but last three ingredients and toss lightly. Combine sour cream with horseradish and dry mustard; spoon over salad and toss lightly.

COLD SOUP

Three kinds of fruit and two kinds of juice make a delicious cold soup. Drain 1 (1 pound) can of pear halves, reserving syrup. Put pears through food mill or puree in electric blender. Mix puree with pear syrup, 1 (10-ounce) package of frozen strawberries, thawed, 1/2 cup of orange juice, 1 tablespoon of lemon juice and 1/2 teaspoon each of grated lemon rind and coriander. Slice 3 medium bananas, fully ripe, into soup. Chill. Serve with sour cream and orange slices for garnish. Serves 6.

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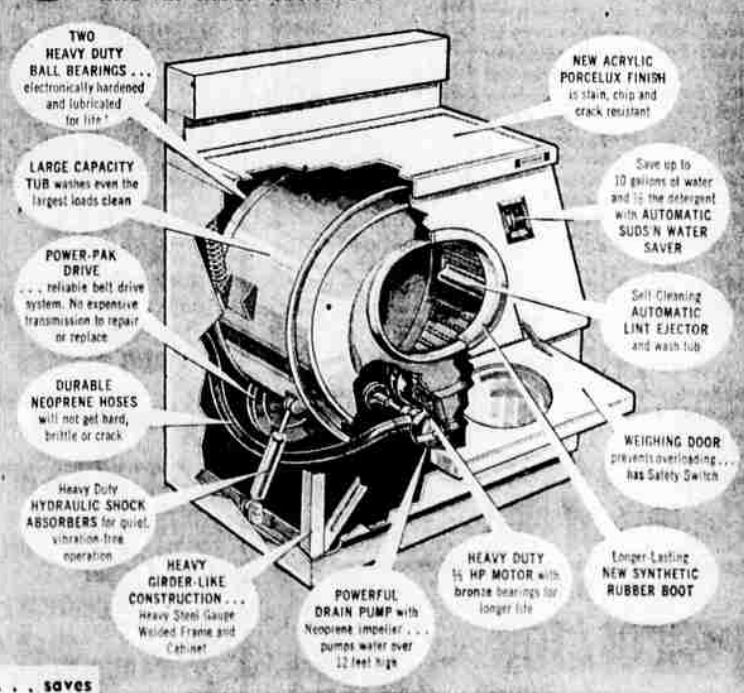
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