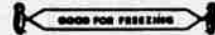


This cranberry-nut bread tops a list of distinguished favorites because of the nippy flavor the sharp Cheddar cheese imparts to it.

Cheddar's Our Choice for CHEESE MONTH

Cheese-Cranberry Bread



- GOOD FOR FREEZING**
- 1½ cups cranberries, cut in halves
 - ½ cup sugar
 - 2 cups flour
 - ¼ cup sugar
 - 1 tablespoon baking powder
 - ½ teaspoon salt
 - ½ cup coarsely chopped walnuts
 - 2 teaspoons grated orange peel
 - 1½ cups finely shredded sharp Cheddar cheese
 - 1 egg, slightly beaten
 - 1 cup milk
 - ¼ cup butter, melted and cooled

1. Mix cranberries and ½ cup sugar together until well blended.
2. Blend next four ingredients together in a large bowl. Mix in the sugared cranberries, nuts, orange peel, and cheese.
3. Beat the egg, milk, and butter together. Add to mixture in bowl; stir just until dry ingredients are moistened (do not overmix).
4. Turn batter into a buttered (bottom only) 9½x5¼x2¼-in. loaf pan and spread evenly into corners.
5. Bake at 350°F about 1 hr., or until a wooden pick inserted in center comes out clean. Remove from pan to cooling rack and cool completely before slicing. To store, wrap and refrigerate. *One loaf bread*

Salade la Petite

- ½ cup sugar
- 4 teaspoons unflavored gelatin
- 1 cup boiling water
- ¼ cup lemon juice
- ½ cup cold water
- 1 8½-oz. can crushed pineapple (do not drain)
- 1 cup shredded mild Cheddar cheese
- 1 cup chilled whipping cream, whipped

1. Blend together sugar and unflavored gelatin. Add boiling water

and stir until sugar and gelatin are dissolved. Blend in lemon juice, cold water, and crushed pineapple with sirup. Chill until gelatin is the consistency of thick, unbeaten egg white. If chilled in the refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

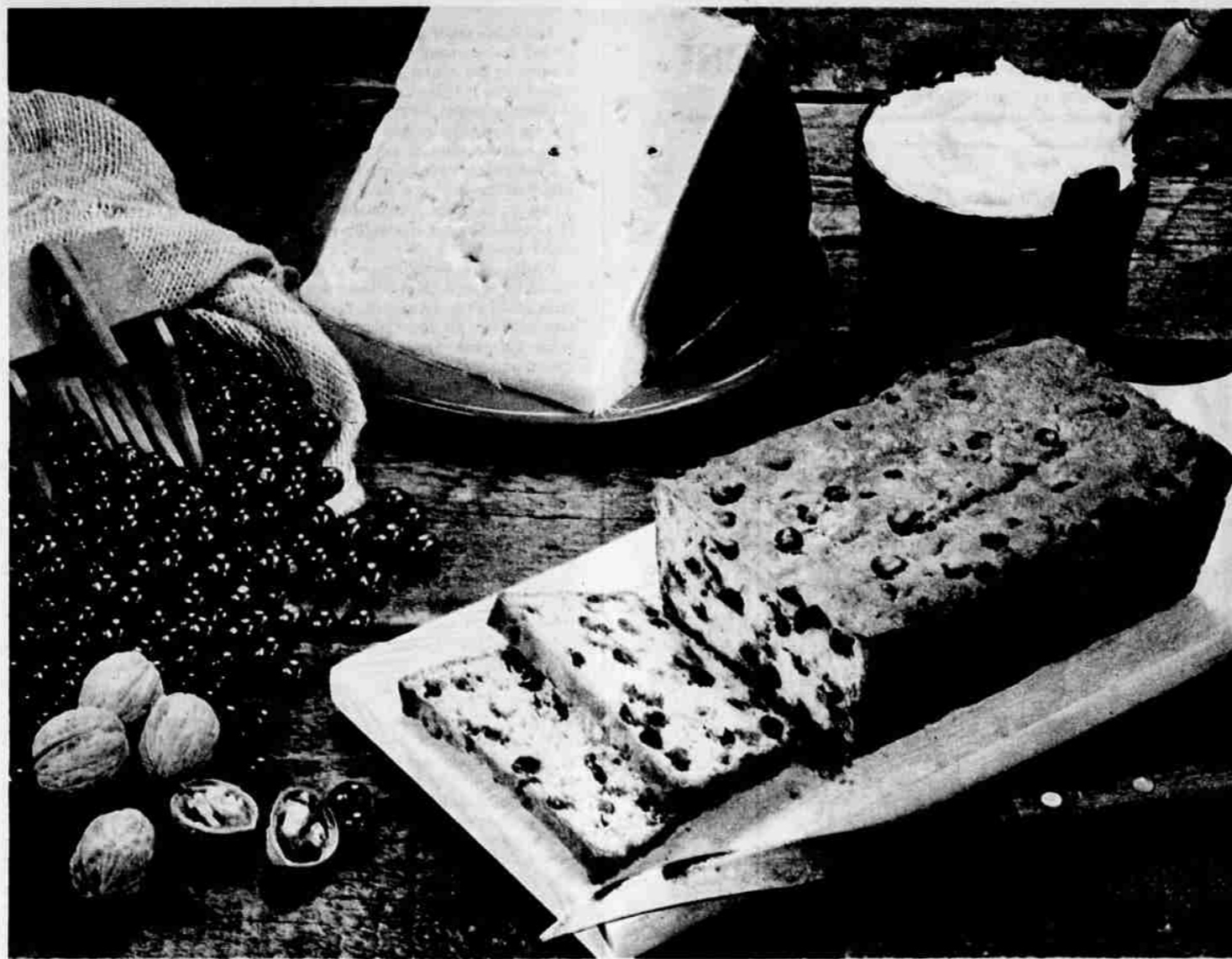
2. Fold in the cheese and whipped cream. Turn into a 5-cup mold, rinsed with cold water. Chill until firm, about 3 hrs. Unmold onto a chilled serving plate and garnish with crisp salad greens.

6 to 8 servings

Tomato-Bacon Soufflé

- 3 medium-sized tomatoes, peeled, chopped, and drained
- 3 tablespoons finely chopped onion
- ¼ teaspoon seasoned salt
- 2 tablespoons butter
- 1 clove garlic, minced
- 1½ cups rye bread cubes
- 8 slices bacon, diced and pan-broiled (reserve 3 tablespoons drippings)
- 3 tablespoons butter
- 6 tablespoons flour
- ½ teaspoon salt
- ¼ teaspoon Accent
- ¼ teaspoon white pepper
- ¼ teaspoon dry mustard
- ¼ teaspoon paprika
- 1½ cups milk
- 2 cups shredded sharp Cheddar cheese
- 6 egg yolks, beaten until thick and lemon colored
- 6 egg whites

1. Mix tomato, onion, and seasoned salt together in a bowl; set aside.
2. Heat the 2 tablespoons butter and garlic together in a skillet. Add bread cubes and brown lightly on all sides; set aside.
3. Heat the reserved bacon drippings and the 3 tablespoons butter together in a saucepan. Blend in a mixture of the next six ingredients; heat until mixture bubbles. Remove from heat.



Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

4. Add milk gradually, stirring until blended. Bring rapidly to boiling, stirring constantly; boil 1 to 2 min. Remove from heat; add cheese and stir until melted.
5. Pour cheese sauce slowly into beaten egg yolks, beating constantly. Add bacon pieces.
6. Beat egg whites until rounded peaks are formed (peaks turn over slightly when beater is slowly lifted upright). Spread over cheese mixture and gently fold together.
7. Toss toasted bread cubes with tomato mixture. Turn into a 13x9½x2-in. pan and top with the soufflé mixture.
8. Bake at 300°F about 1 hr., or until a silver knife inserted halfway between center and edge of soufflé comes out clean. Cut into squares and serve immediately. *About 12 servings*

Frozen Cheddar Cheese Salad Sensation

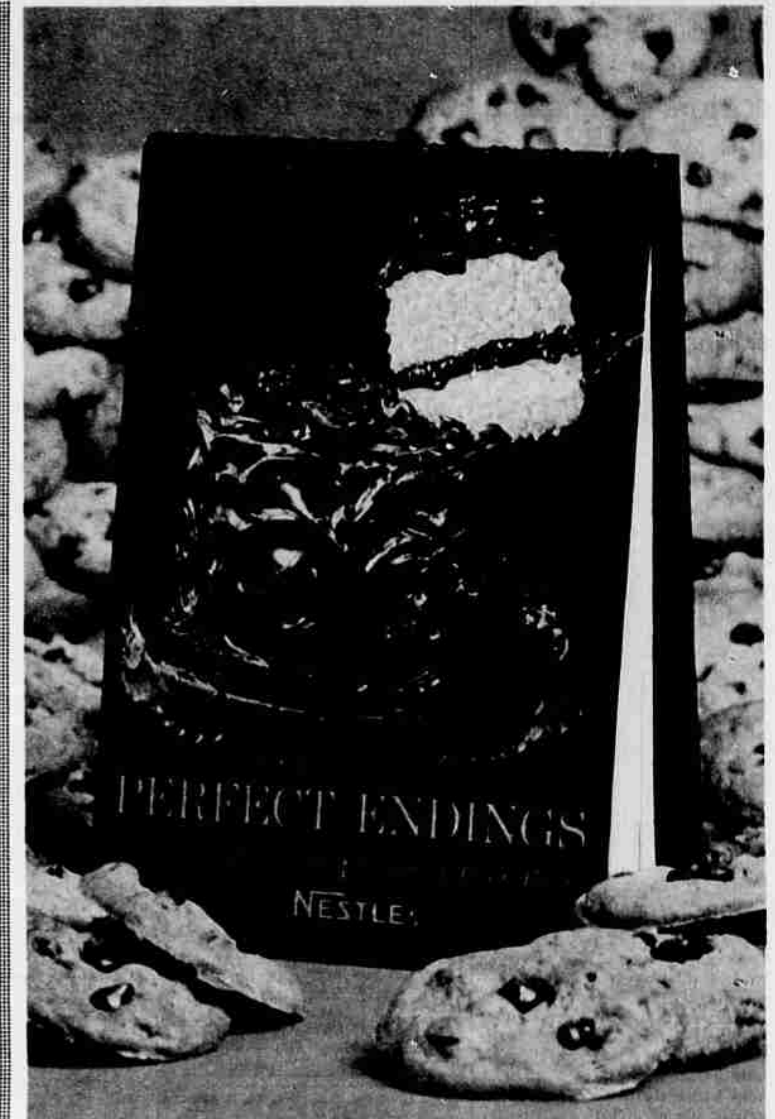
- 1 1-lb., 13-oz. can green-gage plums, drained and pits removed
 - ¼ cup lemon juice
 - 2 tablespoons sugar
 - ¼ teaspoon salt
 - 1 cup shredded Cheddar cheese
 - 1 cup chilled whipping cream, whipped
 - 1 or 2 drops green food coloring
1. Cut plums into small pieces. Mix in the lemon juice, sugar, salt, and cheese. Fold in the whipped cream, then blend in the desired amount of green food coloring.
 2. Turn mixture into a refrigerator tray. Freeze until firm, 3 to 4 hrs.
 3. Before serving, thaw slightly; cut into squares or wedges. Serve on crisp salad greens on chilled individual salad plates. *About 8 servings*

Baked Apple and Cheese Dessert

- 5 cups sliced apples (about 5 medium-sized)
 - ¼ cup firmly packed brown sugar
 - 1 tablespoon lemon juice
 - ½ cup flour
 - ¼ teaspoon salt
 - ½ teaspoon ground cinnamon
 - ¼ teaspoon ground mace
 - ¼ cup butter
 - 1 cup finely shredded sharp Cheddar cheese
1. Arrange apples in a shallow 1½-qt. baking dish. Sprinkle with ¼ cup brown sugar and lemon juice.
 2. Blend together the remaining sugar, flour, salt, cinnamon, and mace. Cut in butter until mixture is crumbly; mix in the cheese. Spoon mixture over apples.
 3. Bake at 350°F about 30 min., or until apples are tender. Serve warm with cream. *About 6 servings*

Nippy Cheddar Savories

- ¼ cup butter
 - 1 cup shredded sharp Cheddar cheese
 - 2 tablespoons mayonnaise
 - 1 teaspoon prepared mustard
 - 1 teaspoon lemon juice
 - ¼ teaspoon celery salt
 - Few grains white pepper
 - 12 thin slices white bread
1. Cream butter until softened. Add cheese gradually, beating until mixture is fluffy. Thoroughly blend in next five ingredients.
 2. Trim crusts from bread and flatten each slice with a rolling pin. Spread each slice with 1 tablespoon of cheese butter. Roll up tightly, cut in half, and fasten with wooden picks. Brush lightly with melted butter; place on broiler rack.
 3. Broil about 3 in. from heat source for 2 min., or until toasted. Remove picks. *12 savories*



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