

Portraits of Cheese

Every homemaker is a potential artist. With pots and pans for her palette, she can deftly blend the exquisite colors and flavors of food into eye-pleasing masterpieces.

Cheese fits the picture perfectly. With its wide array of colors, it adds its own distinctive touch to the artistic scene.

Personalities like golden Cheddar, Edam, Gouda; deeply mottled Blue; creamy-light Swiss, Munster, Brick highlight the ruby red of apples, the sunburst of eggs, the golden brown of toast, pancakes, waffles.

Cheese helps the homemaker create this setting, whether she designs a simple supper or lunch, a gourmet brunch or midnight snack. The many flavored cheese family lends itself to every occasion as a touch-up for an appetizer, as the motif of an entrée or the accent of a dessert.



PLEASE YOUR PALETTE: This open-faced Cheddar sandwich is as delightfully homespun as a picture by Grandma Moses. It's as delicious at breakfast, lunch or brunch as snacktime.

Open-Faced Cheddar Sandwich

4 servings Preheated broiler

8 sausage links	4 slices bread
2 red apples	Butter
3-4 tablespoons brown sugar	4 slices (1 oz. each) Cheddar cheese

Cook sausage until done; drain off fat. Core apples and cut into 1/8-inch slices. Sprinkle with brown sugar and place under broiler until sugar melts. Toast bread; butter. On each slice of toast place 2-3 apple slices and 2 sausage links; top with Cheddar cheese slice. Place under broiler just until cheese starts to melt. Serve immediately.



HIGHLIGHTING WITH CHEESE: Swiss Souffléed Waffles are something to crow about. These meal-in-one-waffles will make your first or last meal of the day daringly different.

Swiss Souffléed Waffles

6 servings Preheated broiler

3 tablespoons butter	2 tablespoons butter	1 cup shredded Swiss cheese
6 baked waffles, homemade or purchased	3 tablespoons flour	2 egg yolks, slightly beaten
1/2 cup (4 1/2-oz. can) deviled ham	1/2 teaspoon salt	2 egg whites
	1/4 teaspoon white pepper	1 cup milk

Butter each waffle with 1/2 tablespoon butter; spread with deviled ham. In a saucepan melt butter; blend in flour, salt and white pepper. Gradually add milk and cook, stirring constantly, until thickened. Remove from heat and stir in cheese until melted. Slowly add small amount cheese mixture to egg yolks, then return all to saucepan and cook 1-2 minutes. Beat egg whites until stiff; fold cheese mixture into them. Pile soufflé on top of waffles, place under broiler and heat 2-3 minutes, or until puffed and brown. Serve immediately.



SMILE AND SAY CHEESE: Morning, noon or night, a fluffy golden omelet wins the blue ribbon. Surprise your family with a choice of omelet fillings: Blue Cheese-Bacon, Cheddar, Strawberry-Cream. You can create other omelet pictures with your favorite cheeses.

Cheesy Omelet

Omelet pan, OR small skillet 2 servings

3 eggs	1/4 teaspoon salt	1 3-ounce package cream cheese
1 tablespoon milk or cream	2 tablespoons butter	

Beat eggs slightly; mix in milk and salt. In omelet pan melt butter; when hot add egg mixture. Move pan back and forth to produce even cooking. As bottom layer of egg starts to cook, with a spatula lift portions to allow uncooked mixture to run underneath. Repeat until cooked as desired. Cut cream cheese in 3 slices and arrange in center of omelet; fold or roll omelet at right angles to handle of pan and turn out onto hot platter. Serve immediately.

Variations:
BLUE CHEESE-BACON OMELET: Mix together 2 tablespoons crumbled Blue Cheese and 3 tablespoons crumbled, cooked bacon; sprinkle over center of omelet just before folding.

CHEDDAR OMELET: Sprinkle 3 tablespoons shredded Cheddar cheese over center of omelet just before folding.

STRAWBERRY-CREAM OMELET: Blend together 2 tablespoons strawberry preserves and 1/2 cup dairy sour cream; spoon half of it over center of omelet just before folding. Top folded omelet with remaining mixture and garnish with strawberries, if desired.