

one pound can whole tomatoes
one pound can cut green beans, drained
one teaspoon prepared mustard
one pound franks in butter in skillet
Sprinkle with onion and pepper
Add vegetables in order listed
Cover and simmer 15 minutes
Garlic with mustard
Serve hot in the skillet indoors or

FRANK MEDLEY IN FOIL
6 franks
4 medium size tomatoes
Salt and pepper
12 one-inch cubes cheddar cheese
Parsley flakes
6 12-inch squares of heavy foil
Core tomatoes; slice into thirds
Place 2 tomato slices on each square of foil
Salt

and pepper to taste. Cut each frank into halves crosswise and split lengthwise. Place a half frank on each tomato slice. Top with cheese cubes and sprinkle with parsley flakes. Fold the foil squares drugstore style to form tight packets. Place in a moderate oven (350 degrees) or on a grill 15 to 20 minutes.

water for five minutes, grill or broil. As the franks heat they will curl into a ring. Toast and spread split sandwich buns with butter. Heat sauerkraut. Place a hot frank on the bottom half of each bun. Fill centers of round franks with drained, hot sauerkraut, and top with salad dressing, mustard, or catsup. Cover with bun tops are completely cooked when purchased. Folded cold cuts spread with mustard-butter and alternated on skewers with green pepper squares & tomato wedges are quick and easy kabobs that are fun to make and serve

COLD-CUT KABOBS
6 to 8 slices each, sliced bologna, sliced salami, and sliced old-fashioned loaf
3/4 cups softened butter or margarine
and serve hot.

SAUCEPAN FRANKS RICE — SAUERKRAUT
8 franks
1 cup rice
1 cup sauerkraut
1/4 cup catsup
1 tablespoon butter or margarine
1/2 to 1 teaspoon salt
2 cups water
Combine all ingredients except the franks in a heavy saucepan. Cover tightly. Simmer 10 minutes. Add franks. Cover and continue simmering an additional 10 minutes, until rice is just done and franks are hot.

KRAUT ROUND DOGS
6 franks
6 round sandwich buns
Butter or margarine
1 cup sauerkraut
Salad dressing, mustard, or catsup
Cut franks on one side 3/4 of the way through at half inch intervals. Summer in

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Kabob cookery has caught on in a big way. The backyard chefs and the kitchen queens are always on the look-out for foods adaptable to the skewer. Using folded slices of table-ready meats for this purpose is a fresh idea to make a hit with kabob fans

The cold-cut kabobs can be assembled ahead of time by the hostess or the "makers" put on a tray so that each person can do his own. Broiling time is short because these table-ready meats

1/4 cup prepared mustard
18 to 24 green pepper squares
18 to 24 tomato wedges
1 loaf French bread
Combine softened butter and mustard and spread well. Spread slices of meat with mustard butter. Fold each meat slice into quarter with the spread inside. Alternate slices of meat with tomato wedges and green pepper squares. Slice French bread in half lengthwise. Place both halves on a broiling rack. Top one half of the bread with the kabob. Broil until bun is toasted and kabob is lightly browned. Pull skewer from kabob. Top

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