

burgers, and every cook has her favorite recipe. But these twin delights take first place with the best of them. This recipe has been adapted for the outdoor grill but will certainly turn out just as well under the broiler of your stove.

DOUBLE CHEESEBURGERS

- 1/2 cup chili sauce
- 1 teaspoon salt
- Dash of pepper
- 1/2 cup instant nonfat dry milk
- 1 pound ground beef
- 4 1-ounce slices Cheddar cheese
- 4 sandwich buns, halved, buttered and toasted
- Lettuce

Mix together chili sauce, salt pepper and nonfat dry milk in mixing bowl combine chili sauce mixture and beef; mix lightly but thoroughly. Shape into 8 thin patties; place on grill. Cook to desired degree of doneness on one side. Turn. On top of each of the patties place slices of cheese; continue cooking until cheese begins to melt. Place patties on top of the buns; serve on sandwich buns garnished with lettuce.

There must be at least a thousand and one ways to serve fish. But stuffing fish with cottage and Cheddar cheeses, we're willing to wager is the one way you have not tried. What a delicious fish dish this is. And how easy to make. Golden Cheddar and flavorful cottage cheese blend with chopped green onions for the filling. Canned condensed cream of celery soup and tangy dairy sour cream blend for a saucy garnish.

FISH-CHEESE PINWHEELS

- 1 cup small curd cottage cheese
- 1/2 cup shredded Cheddar cheese
- 2 tablespoons chopped green onions
- 1/4 teaspoon salt
- 1 pound 4-6 fish fillets
- 1 1/2 cups (10 1/2 oz can) condensed cream of celery soup
- 1/2 cup dairy sour cream
- Paprika

Blend together cottage cheese, Cheddar cheese, onions and salt; divide in fourths and spread on each fillet, roll up and secure with skewers or string. Heat soup

and stir in sour cream. Place Pinwheels in baking dish; pour over celery sauce. Sprinkle with paprika and bake 20 minutes in a 350 degree oven, or until fish flakes easily when pierced with a fork.

We hope you won't pass this recipe by because of its French name. Quiche Lorraine is as popular with the French and Swiss palate as hamburger is with ours. Like hamburger that thrives on variety, Quiche Lorraine takes well to a new seasoning a different cheese topping.

The pastry shell of this Quiche Lorraine is slightly seasoned with basil and onion salt, adding a new dimension to an old recipe. Butter and lard combined make a flakier, more favorable crust. The creamy goodness of half and half makes this a truly custardy pie — to serve as the main dish or in thin wedges for appetizer. You'll find individual tarts appealing, too.

The French line the pie shell with slices of Swiss cheese, you can do this, too. However Swiss becomes elastic during baking and most

Americans are not accustomed to eating cheese in this manner, like the French. Therefore, we suggest shredding the cheese to eliminate this quality.

Like all custard pies, this one should stand ten minutes before serving, time to set the custard which continues to cook and set after the pie is removed from the oven.

QUICHE LORRAINE

- Pastry**
- 2 cups flour
 - 1 teaspoon onion salt
 - 1/4 teaspoon basil
 - 1/4 cup (1/2 stick) butter
 - 1/4 cup lard
 - 4-5 tablespoons cold water
- Filling:**
- 2 cups (1/2 pound) shredded Swiss cheese
 - 6 slices bacon, cooked and crumbled
 - 4 eggs, slightly beaten
 - 1 tablespoon cornstarch
 - 1/2 teaspoon salt
 - 1/4 teaspoon freshly ground nutmeg
 - Dash of cayenne pepper
 - 2 cups half and half (half milk and half cream)
 - 2 tablespoons butter, melt-

ed
2 tablespoons grated Parmesan cheese

Prepare pastry by sifting together flour and onion salt; mix in basil. Cut in butter and lard until mixture is crumbly. Gradually add enough water to hold together, mixing it in lightly with a fork. Roll out on a lightly floured board about 1/4-inch thick; line pan. Prepare filling by tossing together Swiss cheese and bacon; place in prepared pan. Combine eggs, cornstarch, salt, nutmeg, cayenne pepper and half and half until well blended; pour over cheese-bacon mixture. Cover edge of pastry with aluminum foil to prevent overbrowning. Drizzle on butter, sprinkle with Parmesan cheese and bake 40 minutes in a 375 degree oven. Remove foil 10 minutes before end of baking time to achieve a golden color. Let Quiche stand 10 minutes before serving.

Other ways with cheese—
(1) Only four ingredients but how zestfully they combine: 1 cup cottage cheese, 1 cup crumbled Blue cheese, 1 tablespoon cream and 1 tablespoon grated onion.

(2) Tiny Cheese Turnovers make delicate but delicious accompaniments to a salad uncheon plate. Blend two cups pastry mix, 1 cup shredded sharp Cheddar cheese and water to hold ingredients together; press into ball. Roll out as for pie crust, about 1/8 inch thick. Cut into 2 1/2-inch rounds, placing walnut-stuffed date on one side. Fold over, crimp edges with a fork. Bake in a 425 degree oven until nicely browned.

(3) Italian Cheeseburgers add foreign flair to an American favorite. For 6 servings turn to page 11.

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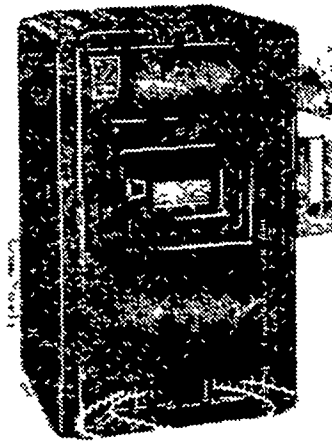
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