

Frankly Speaking

(Continued from Page 14)

The franks, bacon, cheese, and eggs in this salad will provide a wealth of food energy and complete proteins for all who eat it.

POTATO SALAD WITH FRANKS

- 1-1/2 cups cooked diced potatoes
 - 1-1/2 cups cubed pasteurized process American cheese
 - 1/2 cup thinly sliced celery
 - 2 hard-cooked eggs, cut into quarters
 - 1/4 cup chopped sweet pickle
 - 1 teaspoon salt
 - 1/4 cup mayonnaise
 - 1/4 cup dairy soured cream
 - 1 tablespoon prepared mustard
 - 1 tablespoon catsup and crumbled
 - 1 slice bacon, fried crisp
- Toss together lightly potatoes, cheese, celery, eggs, pickles and salt. Combine may-

onnaise, sour cream, mustard and catsup. Fold dressing mixture into potatoes. Chill well. Just before serving, sprinkle bacon over salad to garnish.

Cut 1 pound franks on one side three-quarters of the way through at half inch intervals. Mix 2 tablespoons catsup and 1 tablespoon prepared mustard in a small bowl. Brush sauce on franks and broil for 7 minutes. Turn franks and brush with remaining sauce. Arrange around potato salad to form a ring on serving platter.

MASHED POTATOES WITH FRANKFURTERS

- 8 frankfurters
 - 2 cups hot or cold seasoned mashed potatoes
 - 1/2 to 3/4 cup grated cheese
 - Paprika
- Split frankfurters lengthwise almost through, spread open,

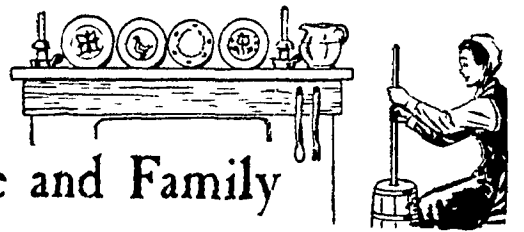
and place cut side up on a greased baking sheet. Heap mashed potatoes on the frankfurters, using 1/4 cup for each one. Sprinkle with grated cheese and paprika. Heat in a hot oven (400 degrees) for about 15 minutes. 4 servings.

FRANK SKYSCRAPERS

- 2 packages (1 pound each) franks
- 1 pound can baked beans
- 1 tablespoon chopped onion
- 1 tablespoon prepared mustard
- 2 teaspoons pickle relish
- 1/2 teaspoon celery seed
- 10 frank buns
- 10 slices cheddar cheese
- Stuffed olives or small gherkin pickles

Split each frank lengthwise so it will lie flat on the bun. Blend together the baked beans, onion, mustard, pickle relish and celery seed. Cut each slice of cheddar cheese into halves. For each skyscraper place a frank cut surface up on a split frank bun. Top with some of the bean mixture. Place 2 cut slices of cheddar cheese on top of bean mixture. Place another frank cut surface down on top of cheese. Cover with top of

For the Farm Wife and Family



Frank bun. Heat in a moderate oven (350 degrees) for 7 to 10 minutes or until franks are hot and cheese is melted. Remove from oven and garnish each sandwich with an olive or pickle on a wooden pick. Serve hot. 10 servings.

FRANK 'N' FLAVOR SPAGHETTI

- 1-1/2 cups chopped celery
- 2/3 cup chopped onion
- 2 tablespoons melted shortening or oil
- 2 tablespoons brown sugar
- 2 teaspoons dry mustard
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ground cloves
- 1/4 teaspoon black pepper
- 1 13-1/2 ounce can pineapple tidbits with syrup (1-1/2 cups)
- 2 10-1/2 ounce cans condensed tomato soup (2-1/2 cups)
- 2 tablespoons vinegar

- 2 tablespoons soy sauce
- 8 ounces frankfurters thinly sliced (4 or 5 frankfurters)
- 1 10-ounce package frozen cut green beans cooked, or about 1 cup cooked green beans
- 12 ounces elbow spaghetti
- 1/4 cup shredded cheddar cheese

Cook celery and onion in melted shortening or oil until tender, about 15 minutes. Add brown sugar, dry mustard, nutmeg, cloves and pepper. Mix well. Add pineapple tidbits and syrup, tomato soup, vinegar, soy sauce, frankfurters and green beans. Mix well. Heat to boiling. Meanwhile, cook spaghetti in boiling salted water until tender, about 5 to 7 minutes. Combine meat-vegetable mixture with cooked spaghetti. Mix well. Pour into greased 3-quart casserole. Sprinkle shredded cheese over top. Bake in moderate oven (350 degrees) 30 minutes. Makes 6 to 8 servings.

TIPS ON STORING FOOD

Here are some storage suggestions for the more common (Continued on Page 16)

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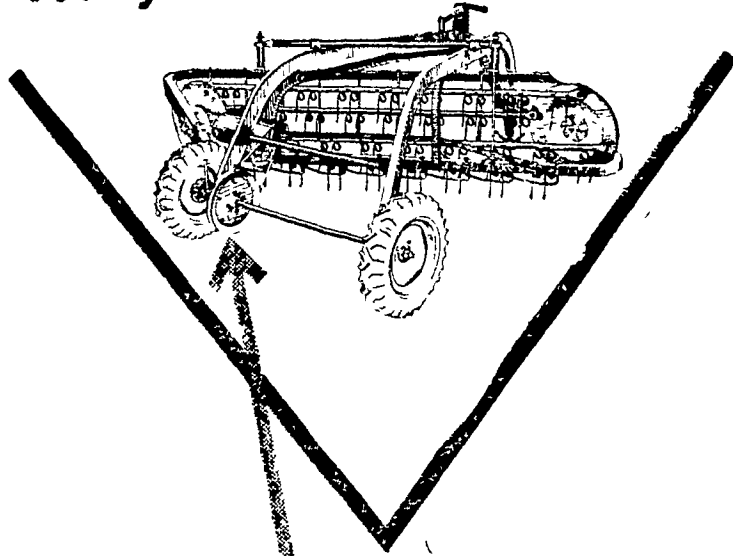
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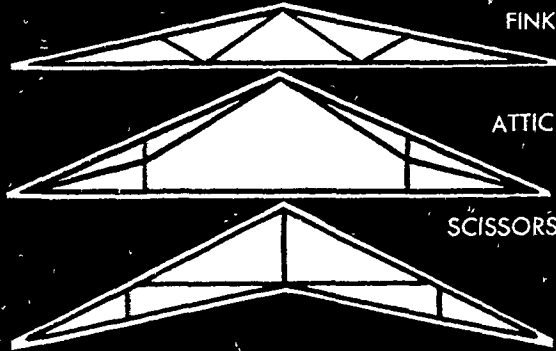
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