

For the Farm Wife and Family

SANDWICH SPECIALS

By Mrs. Richard C. Spence



SPENCE

The birth date of the first sandwich is probably as much a matter of opinion as of fact — depending upon your personal definition of sandwiches. According to present usage, a sandwich can be most any food, served between or on top of bread, buns or rolls. It may be finger food, or may require use of a fork or other utensils for eating. It may be served cold or hot, plain or toasted, sauced or "as is." It may be baked, broiled, grilled or charcoaled. In fact, a sandwich can be most any kind of dish as long as it includes intact slices of bread or rolls.

Here's a whole meal sandwich, quick to make and absolutely mouth-watering to eat — the Deutsch Fest Sandwich Loaf. Corned

beef, chopped raw cabbage, chopped apple and cream cheese, seasoned with dill, are heaped into a hollowed out, long rye loaf in this sandwich version of a traditional German salad combination.

DEUTSCH FEST SANDWICH LOAF

- 1 1/2 cups diced cooked corned beef (two 4 ounce packages or one 12-ounce can)
- 1 cup chopped raw cabbage
- 1 medium apple, peeled and chopped (about 3/4 cup)
- 1 8-ounce package cream cheese, softened
- 2 tablespoons salad dressing
- 2 tablespoons milk
- 1 teaspoon dill seed
- 1 pound loaf unsliced rye bread
- Butter or margarine, softened
- Stuffed olives

Combine corned beef, cabbage and apple. Blend cream cheese, salad dressing, milk and dill seed. Add cream cheese mixture to corned beef mixture. Mix well, and refrigerate for at least 1 hour, to allow flavors to blend. Cut a one-inch horizontal slice from top of rye bread. Remove some of soft center from loaf, leaving sides and bottom about 1-inch thick (Save soft center to make bread crumbs). Spread inside of loaf with butter or margarine. Fill with corned beef mixture. Replace top. To serve, slice into 2-inch slices. Garnish with stuffed olives. Makes 6 to 8 servings.

HASTY-TASTY SANDWICH SPECIAL

- 6 slices bread, toasted and buttered
- 2 cups (1 pound can) salmon, drained, boned and flaked
- 3 tablespoons crumbled Blue cheese
- 1 can (10 1/2 ounce) condensed cream of mushroom soup

6 tablespoons grated Parmesan cheese

Paprika

Top toast with salmon, then Blue cheese. Spoon soup over open sandwiches. Sprinkle 1 tablespoon Parmesan cheese over each and add a dash of paprika. Broil until soup is bubbly and cheese is lightly browned.

NOTE: These sandwiches may be assembled ahead of time and refrigerated until time to broil.

A wide variety of fine old world dry sausages makes fixing sandwiches easy. So next time you need a quick lunch, fix Miniature Submarines for the family.

MINIATURE SUBMARINES

- 16 slices hard salami
- 2 slices cervelat (a packaged sausage)
- 8 buns
- 4 slices natural cheddar cheese
- 4 slices tomato
- Green onion rings
- Lettuce leaves
- Mustard

Spread top part of bun with mustard. Place lettuce leaves on the lower part of bun and overlap slices of hard salami, cervelat, quarter slices of tomato, green onion rings, and slices of natural cheddar cheese. Cover with top of bun. Serve with milk, iced tea, or coffee. 8 sandwiches.

TOASTED CRAB 'N ORANGE CHEESE BUNS

- 1/2 cup mayonnaise
- 1 to 2 tablespoons mustard
- 1 3-ounce package cream cheese, softened
- 1 6 1/2-ounce can crab meat, flaked
- 1/2 teaspoon prepared horseradish
- 2 tablespoons finely chopped celery
- 2 tablespoons finely chopped green pepper
- 2 teaspoons finely chopped onion

2 medium oranges, peeled, diced, drained

1/4 cup butter or margarine

4 to 5 hamburger buns, split

1 cup grated Cheddar cheese

Combine mayonnaise, mustard and softened cream cheese, blending well. Add flaked crab meat, horseradish, celery, green pepper, onion and drained orange pieces; blend thoroughly with mayonnaise mixture. Butter split buns; heap each bun half with crab meat mixture. Sprinkle with grated cheese. Broil until cheese melts and edges of buns are toasted. Serve at once. Makes 2 1/2 cups spread. Enough for 8 to 10 sandwiches.

GRILLED SANDWICH LOAF

- 1 loaf (1 pound) unsliced bread
 - 1/4 cup (1/2 stick) butter, softened
 - 8 frankfurters
 - 1 recipe Sour Cream Sandwich Spread
 - 2 hard-cooked eggs, sliced
 - Cheddar Cheese Sauce (Approximately 3 cups)
- Cut loaf into 4 equal lengthwise slices; spread each cut surface lightly with butter. Slice each frankfurter in half lengthwise. Place 8 frankfurter slices on bottom slice of bread; top with about 1/2 cup Sour Cream Sandwich Spread. Cover with second slice of bread; cover with sliced eggs and spread with 1/2 cup Sour Cream Sandwich Spread. Cover with third slice of bread, then remaining frankfurters and remaining Sour Cream Sandwich Spread. Top with fourth slice of bread. Wrap tightly in heavy duty aluminum foil. Refrigerate until ready to grill. Place on grill 5-6 inches from coals. Grill 20-25 minutes turning every 5 minutes.

until loaf is heated through. To serve, cut off slices, and pour Cheese Sauce over.

SOUR CREAM SANDWICH SPREAD*

- 1/4 cup dairy sour cream
- 1 1/2 teaspoons prepared mustard
- 3 tablespoons pickle relish
- 2 tablespoons chili sauce
- 1 teaspoon onion salt

To sour cream add mustard, pickle relish, chili sauce and onion salt; blend lightly, but thoroughly.

A crisp "waffled" sandwich filled with maple syrup-sweetened peanut butter, topped with hot cinnamon candies, applesauce is aptly named the Wacky Waffle. Try it on the youngsters in the family as a brunch or lunch treat.

THE WACKY WAFFLE

- 2 cups applesauce
 - 2 tablespoons red cinnamon candies
 - 3/4 cup creamy peanut butter
 - 1/2 cup maple syrup
 - 12 slices white bread
 - Butter or margarine, softened
- Combine applesauce and cinnamon candies in heavy sauce pan. Cook over medium heat.

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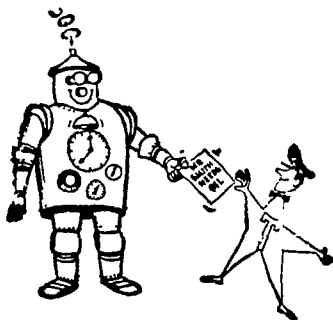
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