

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor



SPENCE

Prize Winning Sandwiches

Each year the National Sandwich Idea Contest calls upon the ingenuity of restaurant and quantity food service personnel to provide new and fresh sandwich meal ideas. Today we have for you some family-size recipes of some of the sandwiches that were judged best in the competition. After these recipes were selected by a board they underwent further scrutiny by a panel of distinguished food editors and writers and representatives of the hotel and restaurant industry. These sandwich ideas are more than just a sandwich; they are really a meal idea.

FRENCH TOASTED SHRIMP SANDWICH

- 1 pound shrimp, cooked and chopped (about 2 cups)
- 2/3 cup chili sauce
- 2/3 cup mayonnaise or salad dressing
- 18 slices bacon, crisply cooked
- 12 slices enriched bread
- 1/2 cup cream cheese, softened
- 3 eggs, beaten
- 6 tablespoons milk
- 3/4 teaspoon salt
- 6 parsley sprigs
- 12 ripe olives
- 6 sweet pickle fans

Marinate shrimp in chili

sauce 30 minutes. Blend in mayonnaise or salad dressing. Crumble 6 bacon slices into shrimp mixture; toss lightly. Spread bread with cream cheese. Cover 6 slices with shrimp mixture; close sandwiches, spread side down. Blend together eggs, milk and salt; lightly butter grill or frypan; preheat to moderate heat. Dip both sides of sandwiches in egg mixture. Grill on both sides until golden brown. Place 2 bacon slices diagonally across each sandwich and garnish

with parsley. Serve hot, with 2 olives and 1 pickle. Makes 6 sandwiches.

GRILLED CHEESE MEXICANA

- 10 ounces ground beef
- 2/3 cup finely chopped celery
- 1/2 cup finely chopped onion
- 6 tablespoons tomato paste
- 1 1/2 teaspoons chili powder
- 3/4 teaspoon sugar
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon garlic powder
- 1/2 cup water (about)
- 18 slices enriched sandwich bread

Butter, softened
12 slices (1 ounce each) process American cheese

In heavy saucepan over medium heat mix together beef, celery and onion. Cover and cook 15 minutes. Stir in tomato paste, chili powder, sugar, salt, pepper and garlic powder. Add enough water to moisten. Cover and continue cooking 15 minutes, stirring occasionally. Meanwhile, spread 12 bread slices with butter. With 3-inch round cutter, cut out centers from remaining bread. Preheat grill or frypan. To assemble sandwiches, on board place 6 buttered slices, buttered side down. Cover each with 1 cheese slice. Place bread slices with centers removed over cheese. Spoon about 1/4 cup beef mixture into center, spreading to fill opening. Cover with remain-

ing cheese. Close sandwiches with remaining bread, buttered side up. Grill on both sides until golden brown. Cut each diagonally in half. Serve hot with 1/4 cup grapefruit and orange sections in lettuce cup.

SOUPER CHICKENETTE

- 6 slices Canadian-style bacon, grilled
- 6 thick tomato slices

- 6 slices cooked chicken breast
- 2 cups condensed cream of chicken soup, undiluted
- 6 slices medium sharp process cheese
- 3 large English muffins, split and toasted
- Butter, softened
- 6 peach halves, drained

(Continued on Page 9)

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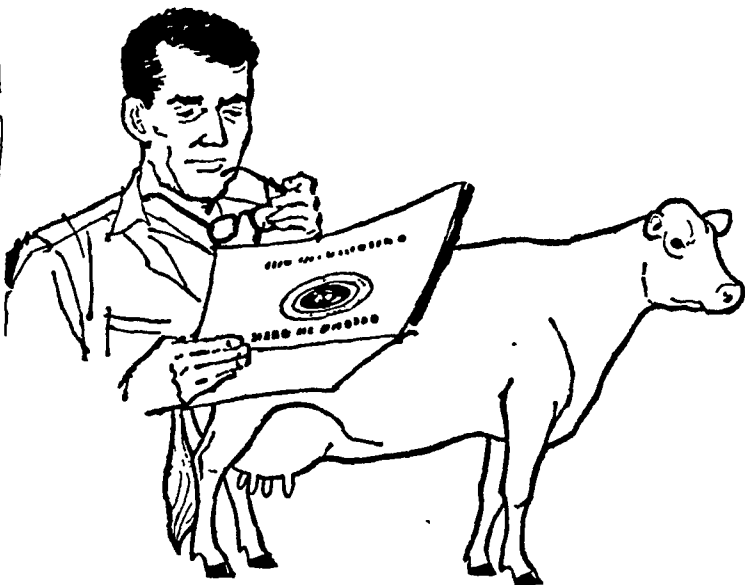
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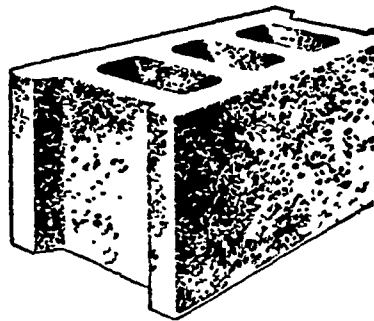
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