

# Cheese toppers crown the Summer burgers

SYRACUSE, N.Y. — Summer is cookout time! Why not put the two together and come out with memorable 'burgers? Then climax the event with a very special milk cooler as a special toast to her highness the cow!

Three cheese toppers, each with a distinctively different flavor are certain to please whatever crowd you have. Blue cheese is a favorite among gourmets; it's made beautifully creamy with dairy sour cream. Cheddar cheese is an old

favorite because Cheddar slices have turned many a 'burger into a cheeseburger. This one, blended with some grated onion and sour cream, is somewhat more zippy than the plain variety. New to many will be the Provolone cheese spread.

This Italian-type cheese has a smoky flavor that's right at home with chili sauce and Italian seasoning with butter added for spreadability. Cheeseburgers spreads are used in-between the two burgers as well as on top. Make certain after

spreading between the two meat patties, that the edges are sealed so your "surprise" does not give itself away and dribble over the grill.

## CHEESEBURGER SPREADS

**Blue Cheese Spread**  
 ½ cup crumbled Blue cheese  
 ¾ cup dairy sour cream

**Cheddar Cheese Spread**  
 1¼ cups (5 oz.) shredded Cheddar cheese, at room temperature  
 1 teaspoon grated onion  
 ¼ cup dairy sour cream

**Provolone Cheese Spread**  
 1¼ cups (5 ounces) shredded Provolone cheese, at room temperature  
 2 tablespoons butter  
 2 tablespoons chili sauce  
 ½ teaspoon Italian seasoning or oregano

For Blue cheese spread, stir Blue cheese into sour cream. For Cheddar cheese spread, beat cheese and onion together until fairly smooth. Add sour cream and beat until blended. For

Provolone cheese spread, beat together all ingredients until smooth. Use to fill and top Cookout Hamburgers. Yield: 1 cup of each cheese spread.

## COOKOUT HAMBURGERS

2 pounds ground beef  
 1 can (5.33 fl. ounces) evaporated milk (¾ cup)  
 ½ cup fine dry bread crumbs  
 1 teaspoon salt  
 1/8 teaspoon pepper  
 8 sandwich buns, split, toasted, buttered

For hamburgers, combine all ingredients except buns. Shape to form 16 patties. Place 1 level tablespoonful of Blue, Cheddar or Provolone cheese spread in the center of eight patties. Top with remaining patties; seal edges together. Grill or broil seven minutes on one side. Turn and grill 5 minutes on second side for medium doneness. Serve on sandwich buns with additional dollops of cheese spread. Makes eight servings.



One will want to be sure to bring along a good appetite when these cheese toppers are featured at a cookout. And the strawberry shakes are

guaranteed to cool a person off on even the hottest day.

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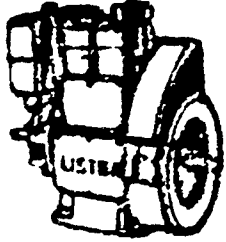

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