Hot Dog

(From page 1)

Arrange frankfurters on top. Bake 20 minutes; remove Sprinkle cheese from oven. over frankfurters; bake additional 3-5 minutes or until cheese is melted. Makes 4-5

NOTE: 1 can (10½-ounces) condensed cream of celery soup, undiluted may be substituted for cheese soup. Stir additional 1/2 cup grated American cheese into rice mixture. Proceed as above.

FRANKFURTER STEW WITH DUMPLINGS

- ½ pound frankfurters, cut into 1-inch pieces
- 11/2 cups sliced onions 3 tablespoons butter or
- margarine 1 cup ketchup
- 3 cups water
- 2 teaspoons Worcester-



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2 teaspoons salt Dash pepper

3 cups cubed potatoes 1 can $(15\frac{1}{2}$ ozs.) sliced carrots, drained

2 tablespoons minced pars-

2 tablespoons flour

1/4 cup cold water

2 cups packaged biscuit

Saute frankfurters and onions in butter in large saucepan until lightly browned Combiie ketchup and next 4 ingredients; add to frank furters and onions; bring to a boil. Add potatoes, carrots and parsley; cook, covered, 30 minutes or until vegetables are tender. Combine flour and ¼ cup water; add to vegetables; simmer 5 minutes, stirring constantly, thickened. Prepare until dumplings according to package directions. Drop dumplings by spoonfuls onto hot stew. Cook, uncovered, over low heat 10 minutes. Cover, cook additional 10 minutes. Makes 6 to 8 servings.

NOTE: 13/4 cups cooked, sliced carrots may be substituted.

WIENER SALAD BOWL WITH CARAWAY SOUR CREAM DRESSING

4 lettuce cups 8 fresh spinach leaves,

washed and drained 1 small sweet onion, sliced

in rings wieners

4 whole dill pickles

Caraway Sour Cream

On individual plates salad platter, place lettuce cups. Arrange spinach and onion rings in the cups. Slice wieners in coin fashion; sprinkle over salads. Garnish fashion; each with dill pickle "fan." Top with dressing.

*CARAWAY SOUP CREAM DRESSING

cup dairy sour cream tablespoons white vine-

1 tablespoon sugar 1/2 teaspoon salt

1 teaspoon caraway seeds Blend sour cream with vinegar, sugar, salt and caraway seeds. Top salads just before serving. Makes 1 cup.

FRANK SALAD BOWL

1/2 pound franks 2 cups cooked kidney

beans, drained ¼ cup pickle relish

1/2 cup diced celery 1 teaspoon Worcestershire

sauce 2 tablespoons French dress-

ing

Cut franks in half lengthwise and then in ½ inch pieces crosswise. Add the kidney beans, pickle relish, celery, Worcestershire sauce and French dressing. Chill thoroughly. Serve in lettuce cups. If a hot salad is desired place mixture in saucepan and heat. Serve immediately. Six servings.

DISTILLED WATER FOR STEAM IRON

To prevent any buildup of minerals in your steam iron, use distilled water, reminds Helen E. Bell, Penn State extension home management specialist. Using distilled water prolongs the effective life of your iron.

HIGH HEAT MAKES CHEESE STRINGY

Keep the heat low when cooking cheese, advises Louise Hamilton, Penn State extension nutrition specialist. High heat or cooking too long will make cheese tough and stringy. Cheese needs just enough heat to melt and blend with other ingredients.

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