

RECIPES FOR HOMEMAKERS



Royal Treatment For Hot Dogs

Many people are content to broil a frankfurter fast, slap it between a bun, slather it with mustard or catsup and let it go at that. But since hot dogs are uniquely American, they deserve special treatment on the Fourth of July. The addition of zesty bottled all-purpose barbecue sauce lends a subtle yet spicy flavor to the franks and blends beautifully with the cheese and bacon. And for guests who like their hot dogs "real saucy," have a small bowl of the same sauce ready and waiting.

CHEESE-STUFFED FRANKFURTERS

- | | |
|--|---|
| 1 lb. frankfurters
(8 to 10) | 8 to 10 bacon slices
8 to 10 frankfurter rolls,
toasted |
| Open Pit barbecue sauce
2 to 3 slices process
American cheese, cut in
thin strips | |

Slit frankfurters lengthwise to 3/4 inch from each end. Spoon 1/4 teaspoon barbecue sauce along slit in each; add 2 cheese strips to each. Wind a bacon slice around each frankfurter; secure with wooden picks at each end. Place on grill away from glowing coals. Brush with additional barbecue sauce and grill, turning and basting until bacon is cooked. Remove picks. Serve on rolls. Makes 4 servings.

California Blackeye Beans Star In Creole-Style Dish

A city rich with tradition and fine cuisine, New Orleans, the true melting pot of the best of French, Spanish and American cooking, is famous for its Creole dishes.

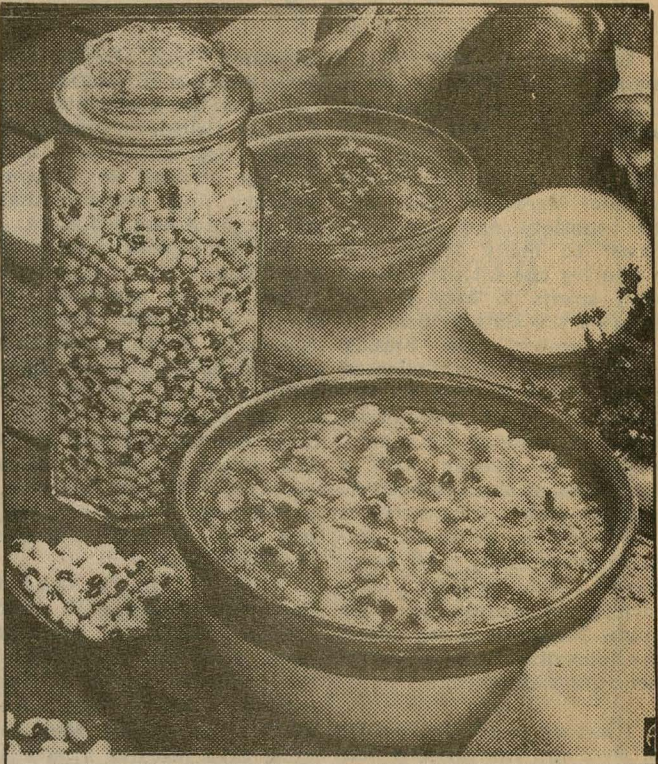
Creole-Style Blackeyes, a spicy, tomato-sauced dish features California blackeye beans. Distinctive in their look, blackeye beans have a mellow flavor that combines well with many other ingredients. The blackeyes are simmered in a well-seasoned sauce of onion, green pepper, stewed tomatoes and chicken broth. Creole-Style Blackeyes is an excellent accompaniment to chicken, ribs or fish.

CREOLE-STYLE BLACKEYES

- | | |
|---|-----------------------------------|
| 1/2 cup chopped onion | 1 can (8 oz.) tomato sauce |
| 1/2 cup chopped green pepper | 2 tablespoons chopped parsley |
| 1 tablespoon butter | 1 bay leaf |
| 1 1/2 cups drained, cooked or canned blackeye beans | 1/2 teaspoon chicken |
| bouillon granules | |
| 1 can (8 oz.) stewed tomatoes | 1/4 teaspoon celery seed |
| | 1/8 teaspoon each salt and pepper |

Saute onion and green pepper in butter several minutes. Add remaining ingredients. Simmer, covered, 20 to 30 minutes or until hot and bubbly. Makes 4 servings.

Serving Tip: Serve with rice and chicken, ribs or fish.



Pudding Stars In Fruit-Topped Cake

Once upon a time a pudding cake was about the moistest and richest cake you could make. Now it's even more! Here's one with stripes of pudding running through it for added taste, texture and eye appeal.

The method is the magic of this new concept in which you poke holes in a baked and cooled cake and pour on half of a luscious instant pudding and pie filling mixture to create the "stripes." When the remaining pudding thickens, spread on the cake surface as frosting. This creamy cake is garnished with fresh summer fruit to boot...and fancied up with thawed frozen whipped topping on the sides.

You can "summerize" this new cake concept with a bevy of fruit-and-pudding combinations: peaches, chocolate fudge instant pudding and pie filling with yellow cake; strawberries, French vanilla flavor instant pudding and pie filling and chocolate cake. Mix and match for tasty triumphs!



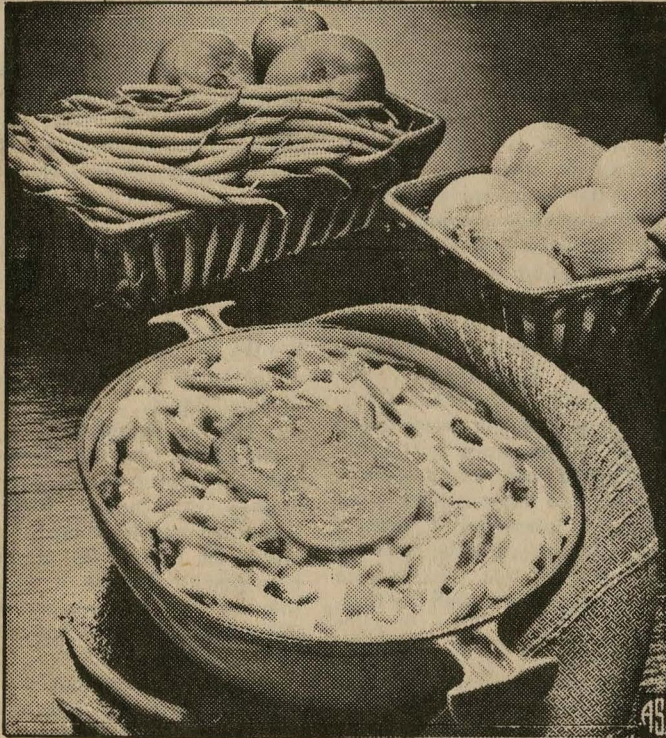
- ple jelly
1 package (4-serving size) Jell-O chocolate flavor instant pudding and pie filling
1/2 cup confectioners sugar
2 cups cold milk
1 container (4 oz.) Cool Whip non-dairy whipped topping, thawed

Prepare cake mix as directed on package, baking in 10-inch tube pan. Cool 15 minutes in pan. Remove from pan and finish cooling on rack. Then poke holes down through cake to the bottom, using the round handle of a wooden spoon. (Or, poke holes with a plastic drinking straw, using a turning motion to make

large holes.) Holes should be at 1-inch intervals.

Combine fruit, lemon juice and jam; set aside. Combine pudding mix with sugar in bowl. Gradually stir in milk. Beat at low speed of electric mixer for not more than 1 minute. (Do not overbeat.) Quickly, before pudding thickens, pour and half of the thin pudding evenly over cake and into the holes to make the stripes. Allow remaining pudding to thicken slightly, then spread over top of cake. Arrange overlapping fruit slices on top of cake; spread whipped topping on sides. Chill at least 1 hour. Store any leftover cake in refrigerator.

Vegetable-Cheese Casserole Makes The Most Of Summer's Harvest



Summer is finally here, bringing a bounty of farm-fresh vegetables and fruits. Green beans, firm and juicy, overflow bins with a crispness that means they're straight from the field. Crimson tomatoes, just off the vine, burst with juice at the touch of a knife. It's the season to feast on vegetables picked at the peak of ripeness!

Fresh beans and tomatoes can easily stand alone at meal-time - but why not combine them in a zesty casserole? This recipe from The Kraft Kitchens adds sauteed onions and crunchy bits of bacon

for a flavor accent. And to blend everything together, there's a rich sauce made from creamy Casino natural Monterey Jack cheese.

With its mild flavor and soft, smooth consistency, Monterey Jack is the perfect of fresh tastes and textures. The cheese was first made by 19th-century monks in Monterey, California, and is a distant cousin of English cheddar.

Monterey Jack has long been a snacking favorite, but it's worth knowing as a cooking cheese, too. Its understated yet mellow flavor makes it a natural choice to

top seafoods and vegetables. And because some recipes call for more spice excitement, Casino natural Monterey Jack comes three ways: plain, with caraway seeds, and with jalapeno peppers.

Creamy Bean And Tomato Casserole

- 4 bacon slices
1/4 cup chopped onion
2 tablespoons Parkay margarine
3 tablespoons flour
1/2 teaspoon salt
Dash of pepper
1 cup milk
1 1/2 cups (6 oz.) Casino brand natural Monterey Jack cheese
1 lb. fresh, cut green beans, cooked, drained
1 cup chopped tomato

Fry bacon until crisp; remove from skillet. Drain fat, reserving 1 tablespoon. Saute onion in reserved fat. Add margarine and melt in skillet over low heat. Blend in flour and seasonings. Gradually add milk; cook, stirring constantly, until thickened. Add cheese; stir until melted. Crumble bacon slices. Add beans, tomato and bacon to cheese sauce. Pour into 1 1/2-quart casserole. Top with tomato slices, if desired, and bake at 350°, 25 to 30 minutes or until hot.

6 to 8 servings.

On the grill or on the range, KRAFT Barbecue Sauce simmers in tangy, snappy flavor six ways: Regular flavor, Hot Hickory Smoke flavored,

THE

Onion Bits, Garlic flavored, and Onion Bits Hickory Smoke flavored.

Indoors or outdoors it's the Boss Sauce.

BOSS IS AT HOME

SAUCE ON THE RANGE.



BARBECUED MEATLOAF

- | | |
|----------------------------|-----------------------------|
| 2 lbs. ground beef | 2 tablespoons chopped onion |
| 2 eggs, beaten | 1 1/2 teaspoon salt |
| 2 cups fresh bread crumbs | Dash of pepper |
| 1 cup KRAFT Barbecue Sauce | |

Combine all ingredients except 1/2 cup barbecue sauce; mix lightly. Shape into loaf in an 11 1/2 x 7 1/2-inch baking dish. Bake at 350° 1 hour. Spread with remaining sauce; continue baking for 15 minutes. 6 to 8 servings.

KRAFT MEANS MORE THAN COOKING.