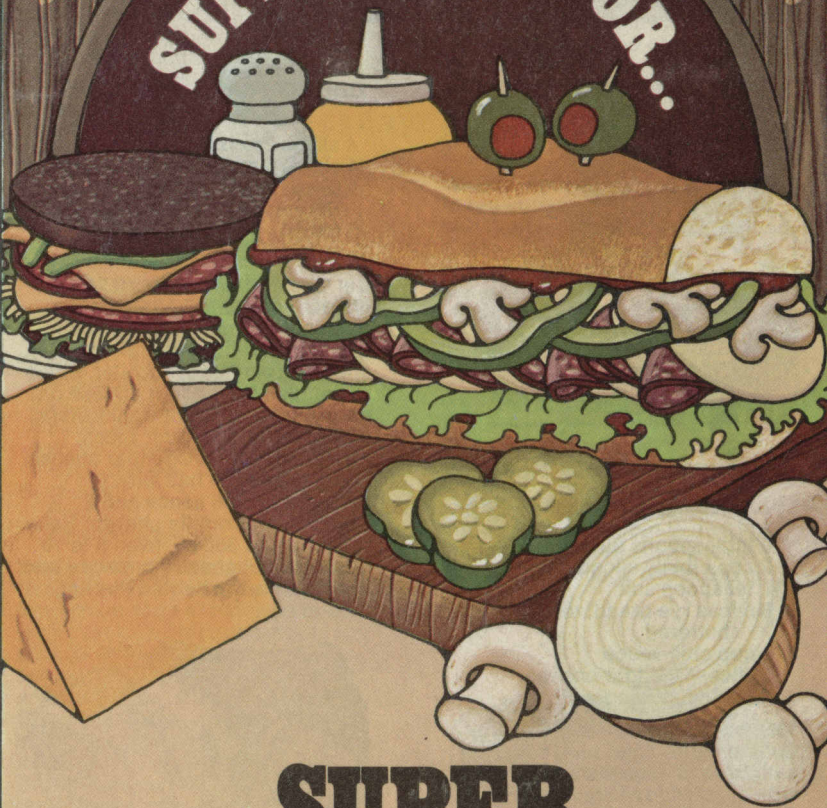


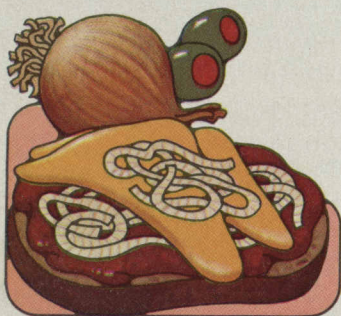
SUPER IDEAS FOR...



**SUPER
SANDWICHES**



SUPER SIZZLERS



BROILER CHEESE-ONION HEARTIES

4 servings

- 2 tablespoons butter
- 2 cups thinly sliced onion
- ¼ teaspoon salt
- 8 slices rye bread, toasted,
buttered
- ½ cup chili sauce
- 8 slices Cheddar cheese,
cut in half diagonally

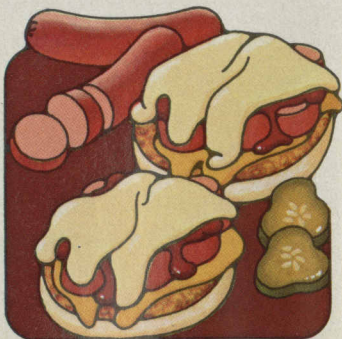
Melt butter; add onion and saute until tender but not browned. Add salt. Spread each slice of bread with 1 tablespoon chili sauce. Divide onion evenly among the 8 slices of bread, reserving some onion for garnish. Top onion with 2 cheese triangles and garnish with reserved onion. Broil 4 to 5 inches from heat until cheese is melted and sandwiches are heated through.

CHEESY FRANKFURTER PIZZAS

4 servings

- 4 slices Cheddar cheese
- 4 slices Mozzarella cheese
- 4 English muffins, split, buttered
- Parmesan cheese
- 5 frankfurters
- ½ cup chili sauce

Cut Cheddar and Mozzarella cheese slices in quarters diagonally to make 16 triangles. Sprinkle muffins with Parmesan cheese. Toast under broiler. Place 2 triangles of Cheddar cheese on each muffin half. Cut frankfurters crosswise into ½-inch slices; arrange on top of Cheddar cheese. Top each muffin half with 1 tablespoon chili sauce and 2 triangles Mozzarella cheese. Bake in preheated 350° F. oven 5 to 10 minutes until cheese is melted and sandwiches are heated through.

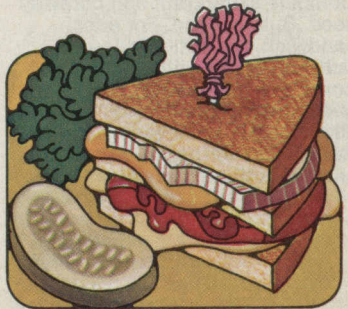


GRILLED CHEESE TRIPLE DECKER

4 servings

- 1 package (3 oz.) cream cheese
- ¼ cup chopped green pepper
- ¼ cup chopped ripe olives,
drained
- 1 jar (2 oz.) chopped pimiento,
drained
- ¼ teaspoon Worcestershire sauce
- 12 slices white sandwich bread
- 4 slices Provolone cheese
- 4 slices tomato
- 4 slices Cheddar cheese
- 4 slices red onion
- Butter, softened

For sandwich spread, beat cream cheese until light and fluffy. Stir in green pepper, olives, pimiento and Worcestershire sauce. Spread 1 side of each slice of bread with sandwich spread. For each sandwich, top 1 slice of bread with 1 slice of Provolone cheese, 1 slice of tomato, a second slice of bread, 1 slice of Cheddar cheese, 1 slice of onion and a third slice of bread, spread side down. Butter outside of each sandwich. Brown on both sides on a lightly buttered skillet. Cover and cook just until cheese begins to melt and sandwiches are heated through. To serve, cut in quarters diagonally, secure each wedge with a wooden pick and stand on crust edge.

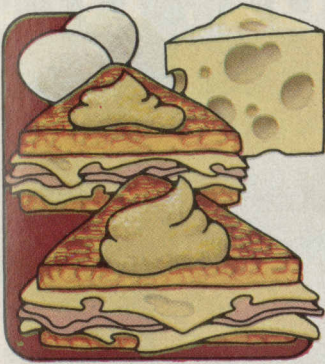


FRENCH TOASTED CHEESEWICHES

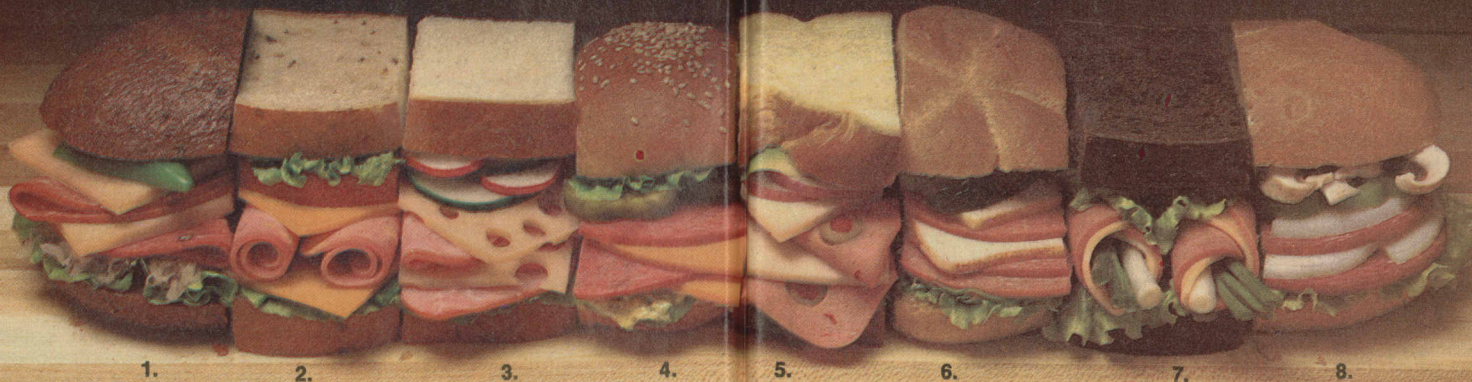
4 servings

- ¼ cup (½ stick) butter, softened
- 1 tablespoon prepared mustard
- 8 slices white bread
- 8 slices Swiss cheese
- 4 slices smoked cooked ham
- 2 eggs, beaten
- ¼ cup milk
- Dash salt
- Applesauce

Beat together butter and mustard. Butter bread. For each sandwich, top bottom slice of buttered bread with 1 slice of Swiss cheese, 1 slice of smoked cooked ham, a second slice of Swiss cheese and a second slice of buttered bread. Blend together eggs, milk and salt. Dip sandwiches in egg mixture, coating both sides well. Brown sandwiches on both sides on a lightly buttered skillet. Place on a cookie sheet and bake in a preheated 425° F. oven 10 to 12 minutes until cheese is melted and sandwiches are heated through. To serve, slice sandwiches in half diagonally and top each half with applesauce.



SUPER SANDWICHES



1. SHARP CHEDDAR CHEESE WITH COTTO SALAMI

4 sandwiches

1 cup sauerkraut, drained
1 tablespoon caraway seed
Butter, softened
8 slices pumpernickel bread
Lettuce
8 slices cotto salami
8 slices sharp Cheddar cheese
2 fresh sweet peppers, seeded
and cut in half

Combine sauerkraut and caraway seed. Butter bread. For each sandwich, top bottom slice of buttered bread with lettuce and cover with sauerkraut. Top with 1 slice of cotto salami and 1 slice of sharp Cheddar cheese; repeat. Add pepper strips and second slice of buttered bread.

2. MILD CHEDDAR CHEESE WITH HAM AND CHEESE LOAF

4 sandwiches

$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter, softened
1 tablespoon prepared mustard
8 slices caraway rye bread
Lettuce
8 slices ham and cheese loaf
8 slices mild Cheddar cheese, cut in half diagonally
2 large tomatoes, sliced

Beat together butter and mustard. Butter bread. For each sandwich, top bottom slice of buttered bread with lettuce, 1 slice of mild Cheddar cheese, 2 slices of ham and cheese loaf rolled up, a second slice of Cheddar cheese, 1 slice of tomato, lettuce and a second slice of buttered bread.

3. SWISS CHEESE WITH SMOKED COOKED HAM

4 sandwiches

$\frac{1}{2}$ cup dairy sour cream
 $\frac{1}{4}$ cup (2 oz.) crumbled Blue cheese
Butter, softened
8 slices white bread
Lettuce
8 slices smoked cooked ham
8 slices Swiss cheese
 $\frac{1}{3}$ cup sliced cucumber
 $\frac{1}{3}$ cup sliced radishes

Combine sour cream and Blue cheese for sandwich spread. Butter bread. For each sandwich, top bottom slice of buttered bread with lettuce and cover with sandwich spread. Top with 1 slice of smoked cooked ham, and 1 slice of Swiss cheese; repeat. Add cucumber slices, radish slices and second slice of buttered bread.

4. COLBY CHEESE WITH NEW ENGLAND BRAND SAUSAGE

4 servings

$\frac{1}{4}$ cup plain yogurt
2 teaspoons prepared mustard
 $\frac{1}{2}$ teaspoon celery seed
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
2 cups shredded lettuce
Butter, softened
4 sesame seed rolls, split
Lettuce
8 slices longhorn-style Colby cheese, cut in half circles
8 slices New England brand sausage
Sweet pickle slices

For lettuce slaw, combine yogurt, mustard, celery seed, salt, pepper and lettuce. Butter rolls. For each sandwich, top bottom half of buttered roll with lettuce and with drained slaw. Top with 1 slice of Colby cheese and 1 slice of New England brand sausage; repeat. Add pickle slices, lettuce and top half of buttered roll.



SUPER SANDWICHES

(cont.)

5. MONTEREY JACK CHEESE WITH OLIVE LOAF 4 sandwiches

1 ripe avocado
Lemon juice
Butter, softened
8 slices egg twist bread
Lettuce
8 slices olive loaf
8 slices Monterey Jack cheese
1 large red onion, sliced

Peel avocado, slice and dip in lemon juice. Butter bread. For each sandwich, top 1 slice of buttered bread with lettuce, 1 slice of olive loaf and 1 slice of Monterey Jack cheese; repeat. Top with onion and avocado slices and second slice of buttered bread.

6. MUENSTER CHEESE WITH SALAMI FOR BEER 4 sandwiches

Butter, softened
8 Kaiser OR hard rolls, split
Lettuce
1 cup (½ lb.) coleslaw
8 slices salami for beer
8 slices Muenster OR Brick cheese
2 dill pickles, cut in spears

Butter rolls. For each sandwich, top bottom half of roll with lettuce and cover with coleslaw. Top with 1 slice of salami for beer and 1 slice of Muenster cheese; repeat. Add dill pickle spears and top half of buttered roll.

7. PROCESS AMERICAN CHEESE WITH BOLOGNA 4 sandwiches

¼ cup (½ stick) butter, softened
1 tablespoon prepared horseradish, drained
8 slices dark rye bread
8 slices process American cheese
8 slices bologna
8 green onions, cut in half
Lettuce

Beat together butter and horseradish. Butter bread. For onion rollups, roll one slice of process American cheese with one slice of bologna around each green onion. For each sandwich, top bottom slice of buttered bread with lettuce, 2 onion roll-ups, lettuce and second slice of buttered bread.

8. PROVOLONE CHEESE WITH HARD SALAMI 4 servings

¼ cup (½ stick) butter, softened
2 tablespoons catsup
¼ teaspoon oregano
4 slices French or Vienna Bread, split
Lettuce
8 slices hard salami
8 slices Provolone or Mozzarella cheese
2 small green peppers, cut in rings
8 fresh mushrooms, sliced
Lemon juice

Beat together butter and catsup; stir in oregano. Butter bread. For each sandwich, top bottom half of bread with lettuce, 1 slice of hard salami and 1 slice of Provolone cheese; repeat. Add green pepper rings, sliced mushrooms dipped in lemon juice and top half of buttered bread.

SUPER SATISFIERS

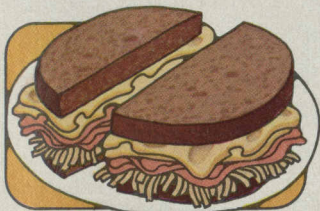


BREAKFAST OPEN-FACE SANDWICHES

4 servings

- 8 slices Canadian-style bacon,
1/4-inch thick
- 4 English muffins, split, toasted,
buttered
- 2 cans (8 oz. each) sliced
pineapple, drained
- 8 slices Swiss cheese

Panbroil Canadian-style bacon on both sides. Top muffin halves with bacon. Top each with 1 slice of pineapple and 1 slice of cheese. Broil sandwiches until cheese melts.



THE CLASSIC REUBEN

4 servings

- 1/2 cup dairy sour cream
- 2 tablespoons chili sauce
- 1 teaspoon prepared horseradish
- 1/4 teaspoon salt
- 8 slices large size rye bread
- 1/2 cup well-drained sauerkraut

- 8 slices corned beef
- 8 slices Swiss cheese
- Butter, softened

For dressing, combine sour cream, chili sauce, horseradish and salt; blend until smooth. Spread dressing on each slice of bread. Spread about 2 tablespoons sauerkraut on each of 4 slices bread; top each with 2 slices corned beef, 2 slices Swiss cheese and remaining 4 slices bread. Butter outside of each sandwich. Brown on both sides on a lightly buttered skillet until cheese is melted.



DENVER DEVIL

4 servings

- 1 pound loaf French bread
- Butter
- 1 can (4 1/2 oz.) deviled ham
- 4 eggs
- 1/4 cup milk
- 1/4 teaspoon salt
- Dash of pepper
- 1/4 cup chopped green onion
- 2 teaspoons butter
- 8 thin slices small tomato
- 4 slices Colby cheese

Divide loaf in half. Slice half lengthwise to make 2 equal bases. Cut each base in half. Butter cut side and toast under broiler. Spread with ham. Beat eggs, milk, salt and pepper. Add onion. Heat butter in skillet. Cook egg mixture as you would scrambled eggs. Arrange eggs on ham. Cut cheese slices in half diagonally. Top each base with 2 slices of tomato and 2 cheese triangles. Broil until cheese melts.



All-American Favorites

They're called Swiss and Cheddar, Muenster and Blue, Monterey Jack and Colby, Provolone and Mozzarella, to mention just a few. But don't let the names fool you. They're All-American all the way. Made right here in America with a definite American accent of goodness and flavor. Enjoy these All-American favorites often in all your favorite ways.

Compliments of American Dairy Association
and Minnesota Dairy Promotion Board