

Patio Entertaining



Snappy Sausage Cups
German Potato Salad *Italian Hot Herb Bread*
Strawberry Parfait
Iced Tea *Coffee*

SNAPPY SAUSAGE CUPS

6 slices bologna 2 c German Potato Salad

1. Arrange slices of meat on broiler pan. Place $\frac{1}{3}$ c of salad in center of each.
2. Place 2 - 3" from heat and broil 6 - 8 minutes or until edges of meat curl to form cups.

NOTE: If desired, cooked peas or beets or macaroni salad can be used in place of potato salad.

GERMAN POTATO SALAD

1 qt cold boiled potatoes 3 T sugar
4 slices bacon $\frac{1}{2}$ c vinegar
1 medium onion, cut fine $\frac{1}{2}$ c water
 $\frac{1}{2}$ T flour Salt if needed
1 t prepared mustard

1. Dice potatoes or cut into thick slices.
2. Dice the bacon and fry until crisp, add the onion and saute.
3. Add flour, mustard, sugar, vinegar and water and cook until smooth and thick.
4. Pour over potatoes and allow to stand in a warm place for about 1 hour before serving.

ITALIAN HOT HERB BREAD

Temp: 400°F Time: 15 min.

1 loaf Italian bread 1 t parsley flakes
 $\frac{1}{2}$ c soft butter or 1 t oregano
margarine 1 clove garlic, crushed

1. Slice bread diagonally almost through, into 1" thick slices.
2. Blend butter, parsley, oregano and minced garlic.
3. Spread butter mixture on each slice of bread.
4. Wrap in aluminum foil. Heat in preheated oven.
5. Fold back foil and use as a basket in which to serve bread.

ISLAND SHISH-KABOBS

1 lb top round or sirloin
steak

$\frac{1}{2}$ c pineapple syrup

$\frac{1}{4}$ c soy sauce

1 clove garlic, minced

$\frac{3}{4}$ t ground ginger

1 can pineapple chunks

Stuffed olives

1. Cut meat into $\frac{3}{4}$ " cubes.
2. Combine pineapple syrup, soy sauce, garlic and ginger. Add meat and let stand 1 hour. Drain.
3. Alternate meat cubes and pineapple chunks on 5 or 6" skewers. Finish each with a stuffed olive.
4. Arrange kabobs on broiler rack and broil 2-3" from heat for 5-6 minutes. Turn once and broil 5 minutes longer.
5. Arrange on chop plate and garnish.

OTHER SUGGESTIONS FOR SHISH-KABOBS

Lamb or veal cubes

Cubed luncheon meat

Cocktail frankfurts

Marinated cooked shrimp

Green pepper cubes

Carrot cubes

Small potatoes

Cherry tomatoes

Mushroom caps

Small, whole onions

Pickles

Olives, green and dark

Water chestnuts



A SNACK FOR YOUNG MODERNS

HOT DOG ROLL-UPS

8 frankfurters

$\frac{1}{4}$ lb American cheese

Temp: 400°F Time: 20-25 min.

1 pkg refrigerator

crescent rolls

1. Slit frankfurters lengthwise, but do not cut completely through; leave ends intact.
2. Cut cheese in 8 equal lengths to fit in cavity of frankfurter.
3. Unroll crescent roll dough. Place frankfurters on each pie shaped piece of dough.
4. Roll dough from larger edge to smaller around frankfurter.
5. Place sealed edge on lightly greased cookie sheet.
6. Bake in preheated oven.
7. Arrange on a chop plate with a small bowl of chili sauce in the center.
8. Serve with relishes, punch and brownies.

Iced Fruit
Spiced Short Ribs *Tossed Salad*
Hard Rolls
Chocolate Bavarian Cream

ICED FRUIT

Crushed ice	Bananas
Grapefruit sections	Red and green grapes
Orange sections	Minted pineapple
Maraschino cherries	Toothpicks

1. Heap crushed ice in large bowl or on tray. Store in freezer.
2. Just before serving spear fruit with toothpicks. Arrange in an attractive pattern on ice.
3. May be served as a first course or dessert.

SPICED SHORT RIBS

3 lbs short ribs	2 T brown sugar
$\frac{1}{4}$ c flour	2 T vinegar
1 T shortening	$\frac{1}{4}$ t cinnamon
1 can beef broth	$\frac{1}{4}$ t ground cloves
1 c dried apricots	$\frac{1}{4}$ t allspice

1. Trim excess fat from ribs.
2. Dust with flour; brown in shortening. Pour off excess fat.
3. Combine beef broth, apricots, brown sugar, vinegar and spices; pour over ribs.
4. Cover and cook over low heat $2\frac{1}{2}$ hours or in electric fry pan until ribs are tender.

COOKING WITH ICE IN A BLENDOR

CHOCOLATE BAVARIAN CREAM

$\frac{1}{4}$ c cold water	1 T sugar
2 envelopes unflavored gelatine	2 egg yolks
$\frac{1}{2}$ c hot milk or strong coffee	1 heaping cup crushed ice
1-6 oz. pkg. chocolate bits	1 c heavy cream

1. Pour cold water into blendor bowl, add gelatine; let stand a few seconds.
2. Add hot liquid. Cover and blend on high speed for 40 seconds.
3. Add chocolate bits, sugar and egg yolks. Blend a few seconds until chocolate is melted.
4. With motor on remove inner part of cover. Add crushed ice and cream. Continue to blend about 20 seconds or until dessert begins to thicken.
5. Spoon into individual dessert dishes.

PERKY SUMMER SALAD

1 pkg frozen mixed vegetables	1/3 c grated cheese
2 hard cooked eggs, diced	1/4 t salt
1/4 medium head lettuce cut in large pieces	1/8 t mono sodium glutamate
1-7 oz can tuna fish	1/3 c mayonnaise
	1 T pickle relish

1. Cook mixed vegetables, drain and cool.
2. Combine vegetables with egg, lettuce, tuna fish, cheese and seasonings.
3. Mix mayonnaise and pickle relish. Add to above ingredients and toss lightly. Chill.

GENERAL RULES FOR ROTISSERIE COOKING

1. Meat should be thoroughly defrosted.
2. If rotisserie has a high-low position, use the High for browning and the Low for cooking and barbecuing,
3. If rotisserie has only one heat position, use a meat thermometer for best results.
4. It is wise to consult manufacturer's instructions if in doubt. This sheet is meant only as a general guide.

MEAT	WGT. IN LBS.	INTERNAL TEMP.	MIN/LB	TOTAL TIME
Beef	4	140°F rare 160°F med. rare	25	1½-2hrs.
Lamb	3-4½	140-150°F rare 175-180°F med. rare	15 20	1-1¼ hrs.
Pork Loin	4	170°F well done	25-30	1½-2 hrs.
Ham (Canned)	6		15	1½ hrs.
Veal Leg	3-6	165-170°F well done	25-30	2-2¼ hrs.
Sausage (1 lb) Frankfurters	8 franks			10 min. high position
Chicken	5	185°F	30-35	2½-3 hrs.
Rock Cornish	1-3	185°F		10 min. high
Game Hen	birds			40-45 low

Rochester Gas and Electric Corporation

HOME SERVICE DEPARTMENT