



# Prepare for Hearty Appetites

Soon to come are pleasant days filled with the promise of warm weather, then there are those days which shine so brightly they spell out picnic. We have Spring fever! Let's rush the season as we picnic indoors with outdoor ideas.

## "BATTER-WAY"

### RECIPE FOR WIENER BREAD

3½ cups sifted all purpose flour  
2 tablespoons sugar  
1½ teaspoons salt  
1 tablespoon soft butter  
1¼ cups water (warm for dry, lukewarm for compressed yeast)  
1 pkg. active dry yeast (or 1 cake compressed yeast)  
1 egg (room temperature)  
¼ lb. wieners or Polish sausage

Blend the first four ingredients in a bowl. Pour the warm water into another bowl, or use the mixer bowl. Sprinkle the yeast on top. Let stand a few minutes, then stir. Blend in the egg. Add about ⅔ of the flour-mixture to the yeast-mixture. Start the mixer on medium speed, or beat by hand. Beat 2 minutes until smooth. Stop mixer. Pour in the rest of the flour-mixture and beat again with spoon until smooth, 1 to 1½ minutes. Beating in this recipe takes place of kneading. Scrape down batter from sides of bowl.

Cover the bowl and let rise in warm place until doubled — about 30 minutes. Meanwhile butter 1 9 x 13 x 2-inch or two 9-inch pans, layer or square. Cut the wieners in half crosswise. (If sausage is over 1-inch in diameter, split lengthwise, also.) Beat batter hard — 50 strokes. This is a thick, somewhat sticky batter. Pour into pan and push evenly into all corners with spoon. Tap pan on table to settle batter. Press cut wieners down into the batter evenly so that there will be the same amount of bread around each piece — about 4 halves to a row — and 4 rows.

Let rise in warm place until batter is doubled and starts puffing around the meat — 25 to 30 minutes. Preheat oven to quick-moderate (375°). Just before baking, push wieners down into batter again. Bake bread 25 to 35 minutes, or until well browned. Remove from pan to rack. Brush with butter. Serve warm. To serve, cut into desired sections. May be topped with pickle relish, mustard, etc.



## CHEESEBURGER MIGNON A LA BUFFET

1½ pounds ground beef  
2 cups shredded Cheddar cheese  
3 tablespoons grated onion  
1½ tablespoons Worcestershire sauce  
Freshly ground pepper  
8 slices bacon  
French bread

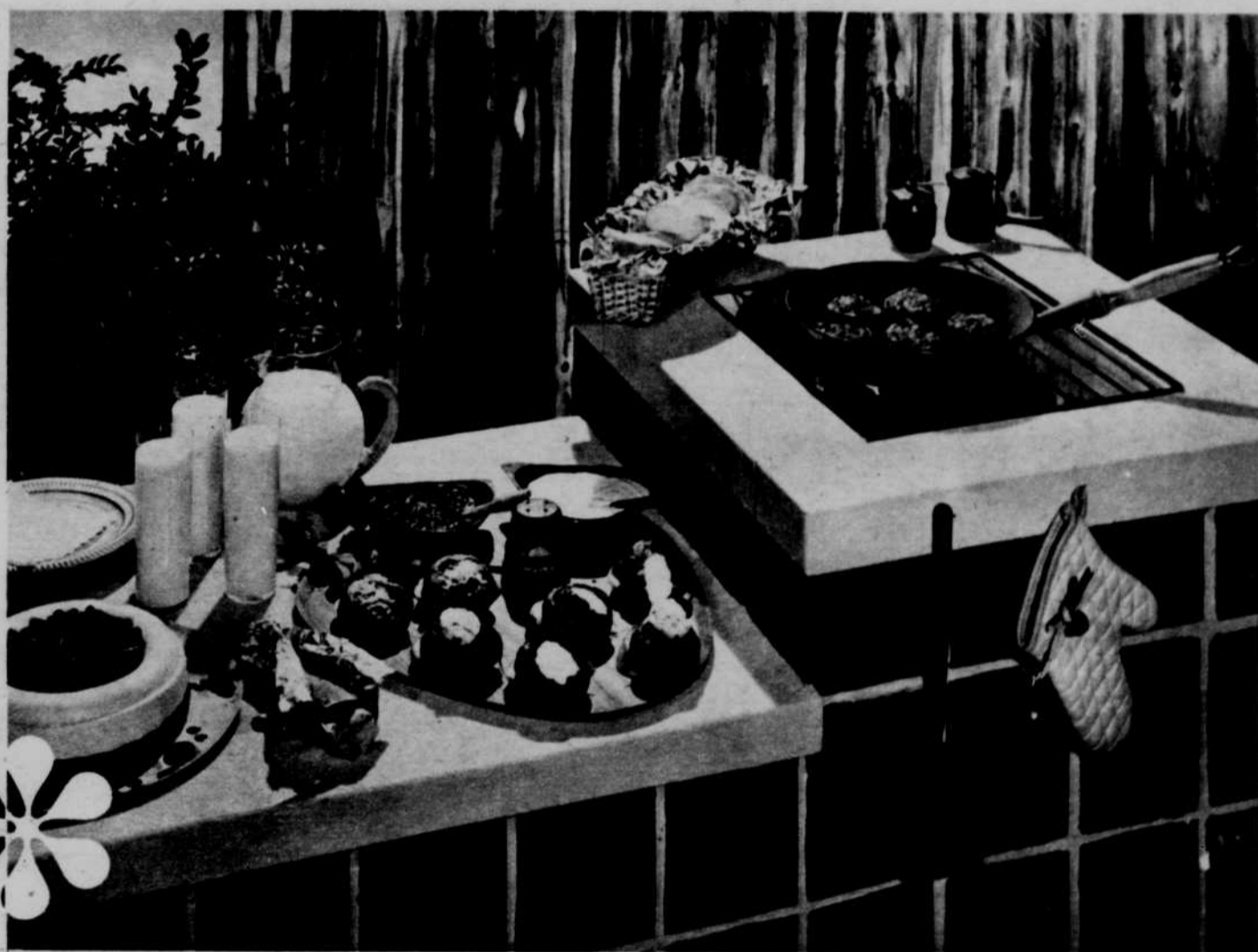
Mix ground beef lightly with Cheddar cheese, onion, Worcestershire sauce and pepper to taste. Shape into 8 patties; wrap bacon around each and secure with wooden pick. Pan-broil about 5 minutes on each side. Serve on hot, buttered French bread with a choice of Buffet Toppers. Large skillet; 8 servings.

### Buffet Toppers:

**Parmesan Cheese:** Shake grated Parmesan cheese on French bread and Cheeseburger Mignon.

**Pimiento-Olive Butter:** Blend ½ cup (1 stick) softened butter with 3 tablespoons minced pimiento-olives, roll in foil and chill; slice off pats to top sizzling Cheeseburgers.

**Sour Cream 'N Chili:** Top Cheeseburger with spoonful of dairy sour cream and dab of chili sauce.



## BARBECUE TWISTS

1 package (1½ oz.) dry onion soup mix  
1 cup sour cream (thick or commercial)  
1 packet active dry yeast (or 1 cake compressed yeast)  
½ cup warm water  
1 tablespoon sugar  
2 tablespoons butter  
1 teaspoon salt  
1 slightly beaten egg (reserve 1 tablespoon)  
2½ to 3 cups all purpose flour  
1 tablespoon water  
poppy or sesame seed

Combine soup mix and sour cream; set aside. Soften yeast in water in large mixing bowl. Stir in sugar, butter, salt, egg and ⅔ cup sour cream mixture. Gradually add flour to form a stiff dough, beating well after each addition. Toss on well-floured surface until dough is no longer sticky.

Roll out half of dough on well-floured surface to a 12 x 6-inch rectangle. Spread half of rectangle lengthwise with half of sour cream mixture. Fold uncovered dough over filling. Cut into 1-inch strips. Twist each strip once; place on buttered cookie sheets, pressing ends to seal. Repeat with remaining dough.

Combine 1 tablespoon water with reserved egg; brush over rolls. Sprinkle with poppy or sesame seed; cover. Let rise in warm place (85° to 90°F.) until light and doubled in size, about 1½ hours.

Bake at 375° for 15 to 18 minutes. Serve warm. Makes about 2 dozen rolls.

For Appetizers: Cut rolls into 1½ x ½-inch pieces; twist once. Let rise and bake.

## P E D A (ARMENIAN BREAD)

2 cups water (warm for dry, lukewarm for compressed yeast)  
2 pkgs. active dry yeast (or 2 cakes compressed yeast)  
2 teaspoons salt  
2 tablespoons sugar  
2 tablespoons soft butter  
5¼ to 5¾ cups sifted all purpose flour

Measure warm water into a large bowl. Add yeast. Let stand a few minutes, then stir. Add half the flour, the salt and sugar. Beat until smooth — about 100 strokes. Add the butter, then more flour, a little at a time. Mix in, first with spoon, then with hand until the sides of the bowl are cleaned.

Turn out dough on lightly floured cloth-covered board. Cover with bowl while washing hands. Knead dough until smooth, and little bubbles can be seen beneath the surface — about 75 strokes. Add a little more flour to the cloth if dough starts to get sticky. Place ball of dough smooth-side down in the lightly buttered bowl, turning once to butter the top.

Cover and let rise in warm place about 45 minutes, or until dent remains when finger is pressed deep into side of dough. Punch down dough. Turn over and let rise again for 15 more minutes. Divide dough into 2 parts for loaves (or 10 to 12 parts for rolls).

Round up each part into a ball. Place balls on buttered baking sheet or in 8 or 9-inch layer pans. Flatten with knuckles into 8-inch rounds. (The rolls should be about 5-inches in diameter.) Slash tops of each round with sharp knife or razor blade to form diamond pattern. Brush with milk and sprinkle with sesame seeds. Let rise in warm place 20 to 30 minutes, or until doubled. Dent will remain when finger is pressed lightly on side of dough.

Bake 20 to 30 minutes in preheated hot oven (425°) until well browned. Remove from pans to cool on racks.