

SANDWICH RECIPES

CORNUCOPIAS

1 can tuna fish	2 T. chopped green pepper
1 hard-cooked egg chopped fine	1/4 t. salt
3 T. mayonnaise	10 slices bread

Cut crust from 10 slices of bread. Roll square of bread with rolling pin. Shape into cornucopia. Secure with toothpick. Combine ingredients and fill cornucopias with tuna mixture. Serve immediately. Makes 10.

CREAM CHEESE, JELLY-NUT

1/8 cup chopped nuts	1 3 oz. package cream cheese
3 whole wheat bread slices	2 T. jelly
3 T. margarine	

Soften cheese at room temperature. Combine with nuts. Spread each slice of bread with softened butter or margarine. Trim crusts from bread. Spread 1 slice with cream cheese mixture, 1 slice with jelly, leave the third slice spread with butter or margarine. Stack the 3 bread slices together putting the slice with butter or margarine upside down on top. Cut into quarters diagonally.

RIBBON

Cut crusts from 8 slices of white bread and 8 slices of dark bread. Spread dark bread with mayonnaise. Spread white bread with:

3/4 cup cottage cheese	2 T. chopped green pepper
1 T. chopped onion	pinch celery salt
pinch thyme	3/4 cup margarine

Beat cottage cheese until creamy. Combine with other ingredients. Spread slices of bread. Place white and whole wheat slices together in alternating layers with filling between. Press layers together lightly. Wrap in plastic wrap. Chill before slicing. Slice into 3-4 strips.

HOT BACON, TOMATO, CHEESE

Top 7 slices of white bread with 1 slice American cheese. Add thin slices of tomato. Fry 14 pieces bacon slowly. Drain. Cut in half. Add 2 pieces of bacon to each sandwich. Put in oven 350 degrees until cheese melts. Cut sandwich into 4 pieces. Makes 28.

ROLLED

Cut crusts off 8 slices bread. Roll with rolling pin. Spread with mayonnaise. Spread ham mixture on bread:

1 cup finely chopped cooked ham 2 T. chili sauce
4 T. finely chopped celery 3 T. mayonnaise
sliced olives

After spreading the filling on the bread, at narrow end of slice, sprinkle with olives. Roll tightly and secure with toothpick. Wrap and store overnight. Slice each roll into 4-5 slices. Makes 32-40.

PYRAMID

8 slices buttered bread 4 slices cheese
peanut butter, softened Grape jelly

Make triple-deck sandwiches by spreading 1 slice with jelly, 1 slice with peanut butter, and putting cheese on 1 slice. Stack using a plain slice on top. Trim crusts. Cut sandwiches into triangular quarters.

To serve: place 4 triangles, short sides back to back on a plate to form a pyramid.

POCKET SANDWICH

A different and quick sandwich can be made using pita bread pockets. Fill them with a variety of veggies.