



Home-Style Cooking



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Pictured on front cover (clockwise from top left): Turkey with Lemon Vegetables (see page 50), Turkey with Garlic and Chili Pepper Stuffing (see page 67), Hawaiian Hero (see page 45), Smoked Sausage Noodle Bake (see page 48) and Sausage Omelet (see page 7).

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DAY BEGINNINGS

Weekday Starters

Sausage and Fruit-Topped Pancakes

- 1 roll (16 ounces) Eckrich Country Sausage
- 1½ cups (12 ounces) unsweetened pineapple juice
- 1 can (8¼ ounces) crushed pineapple in juice, undrained
- 1 medium red apple, unpared, chopped
- ¼ cup packed brown sugar
- ¼ cup raisins
- 1½ tablespoons cornstarch
- ¼ to ½ teaspoon ground cinnamon
- Hot pancakes, waffles or French toast

Combine pineapple juice, pineapple with juice, apple, brown sugar, raisins, cornstarch and cinnamon in medium saucepan. Cook and stir over medium heat until juice boils and thickens. Slice sausage into patties. Cook according to package directions. Serve sausage alongside pancakes topped with fruit sauce. Makes 4 to 5 servings.

Baked Sausage Squares

- 1 roll (16 ounces) Eckrich Country Sausage
- 2 cups Cheddar cheese croutons
- 5 eggs, beaten
- ¾ cup milk
- ½ teaspoon salt
- ½ teaspoon dry mustard

Preheat oven to 350°F. Slice sausage into 12 patties and cook according to package directions. Place croutons in buttered 8-inch square baking pan. Arrange sausage patties on croutons. Combine remaining ingredients in medium bowl; pour over sausage and croutons. Bake 25 minutes or until eggs are set. To serve, cut into rectangles. Makes 6 servings.

SAUSAGE AND FRUIT-TOPPED PANCAKES





SKILLET BREAKFAST SAUSAGE

Skillet Breakfast Sausage

- 8 Eckrich Smok-Y-Links Sausages**
- 1 medium apple, cut crosswise into 1/2-inch slices**
- 1 medium pear, cut crosswise into 1/2-inch slices**
- 12 pitted prunes**
- 3/4 cup orange juice**
- 1 tablespoon sugar**
- 1/4 cup plain low-fat yogurt, optional**

Combine sausage, apple, pear, prunes, orange juice and sugar in large skillet. Bring to a boil over high heat. Reduce heat to low; cover and simmer 15 minutes or until fruit is soft and liquid is reduced. To serve, arrange sausage and fruit on serving plates; top with yogurt. Makes 4 servings.

French Quartet

8 Sizzlean Breakfast Strips

8 eggs

½ cup milk

¼ teaspoon salt

Dash ground black pepper

¼ cup chopped green bell pepper

2 tablespoons chopped onion

1 tablespoon butter or margarine

4 slices frozen French toast

4 slices process American cheese

Paprika, optional

Cook Sizzlean strips according to package directions. Cut strips in half and keep warm. Combine eggs, milk, salt and black pepper in medium bowl. Saute green pepper and onion in butter in medium skillet over medium-high heat until crisp-tender. Reduce heat to medium. Add egg mixture and stir to combine; continue cooking until eggs are scrambled. Toast French toast; while hot, top each piece with cheese, then 4 Sizzlean halves and scrambled egg. Sprinkle with paprika. Makes 4 servings.

Oriental Turkey Scramble

**1 cup diced Butterball Slice 'N Serve Honey Cured
Turkey Ham**

6 eggs, lightly beaten

1 can (14 ounces) mixed Chinese vegetables, drained

¼ cup sliced green onions with tops

½ teaspoon ground ginger

2 tablespoons butter or margarine

Soy sauce, optional

Combine turkey, eggs, vegetables, onions and ginger in medium bowl. Melt butter in large skillet over medium heat. Pour in turkey mixture. Cook mixture until eggs are set, stirring carefully. Serve with soy sauce.
Makes 3 to 4 servings.

Biscuit Rollups

12 Sizzlean Breakfast Strips

2 cups buttermilk baking mix

½ cup (2 ounces) shredded mild Cheddar cheese

2 teaspoons parsley flakes

1 can (5 ounces) evaporated milk

Preheat oven to 400°F. Cook Sizzlean strips according to package directions until lightly browned on both sides. Drain on paper towels. Combine baking mix, cheese and parsley flakes in medium bowl. Add evaporated milk, stirring just to blend. Knead on floured board. Roll out to 12×8-inch rectangle. Cut into 12 strips, 1 inch wide. Lay 1 cooked Sizzlean strip on each piece of dough. Roll up, jelly-roll fashion. Place in 12 greased muffin pan cups. Bake 12 to 15 minutes or until rollups are golden. Cover and refrigerate leftovers. Makes 12 rollups.

Breakfast Burrito

6 Swift Premium Brown 'N Serve Microwave Sausage

Links, thawed, cut into ¼-inch slices

4 eggs

¼ cup milk

¼ teaspoon salt

1 cup refried beans with green chilies

1 tablespoon water

4 flour tortillas, 10-inch diameter

¾ cup (3 ounces) shredded Cheddar cheese

¼ cup sliced green onions

Sour cream

Chopped tomato

Microwave Directions: Beat eggs in 4-cup glass measure. Stir in sausage, milk and salt. Cover tightly with plastic wrap and **microwave** on High (100%) 3 to 4 minutes or until eggs are almost set, stirring every minute. Let stand covered. Stir together refried beans and water in small microwave-safe container. **Microwave** on High about 1 minute or until hot. To warm tortillas, place in plastic bag and **microwave** on High 45 seconds to 1 minute. To assemble each burrito, place ¼ of the refried beans in center of tortilla. Sprinkle with 3 tablespoons of the cheese; spoon on ¼ of the sausage-egg mixture and 1 tablespoon of the green onions. Fold nearest edge over filling. Fold in sides and roll up. Place burritos seam side down in microwave-safe dish. Cover with waxed paper. **Microwave** on High 3 minutes or until burrito is hot and cheese melts, rotating dish once. Serve with sour cream and chopped tomato. Makes 4 servings.



SAUSAGE OMELET

Sausage Omelet

- 1 package (8 ounces) Swift Premium Brown 'N Serve Sausage Links**
- ¼ cup chopped onion**
- ¼ cup chopped green bell pepper**
- 5 eggs**
- ¼ cup milk**
- 1 tomato, chopped**
- 1½ tablespoons butter or margarine**

Heat sausage in heavy 8-inch ovenproof skillet according to package directions. Remove sausage and keep warm. Saute onion and green pepper in same skillet over medium-high heat until vegetables are tender. Combine eggs and milk in medium bowl. Add onion, green pepper and tomato. Melt butter in same skillet over low heat. Add egg mixture and cook until eggs are almost set. Arrange sausage on top of eggs. To finish cooking top of omelet, broil, 4 inches from heat, until center is firm and top is lightly browned. Cut into wedges and serve immediately. Makes 5 servings.

Oatmeal Griddlecakes

8 Sizzlean Breakfast Strips

1 1/2 cups uncooked rolled oats

2 cups milk

1 cup all-purpose flour

2 tablespoons packed dark brown sugar

2 teaspoons baking powder

1 teaspoon salt

3 eggs, lightly beaten

1/4 cup butter or margarine, melted, cooled

Pancake syrup

Cook Sizzlean strips according to package directions. Dice and set aside. Mix oats and milk in large bowl and set aside until all milk has been absorbed. Combine flour, brown sugar, baking powder and salt in small bowl. Add eggs and diced Sizzlean pieces to oat mixture; mix well. Stir in flour mixture. Add butter and stir only long enough to blend batter. Do not overmix.

Lightly grease griddle or heavy skillet and heat over medium heat until water drop flicked onto it "dances" and instantly evaporates. Pour or ladle batter into pan to form 3 1/2-inch-diameter pancakes. Cook 2 to 3 minutes until small bubbles form on pancake surface and begin to break.

Flip over and brown other side. Stack cooked pancakes on heated platter and keep warm. Repeat cooking procedure using remaining batter. Serve pancakes hot with pancake syrup and additional cooked Sizzlean strips, if desired. Makes 5 servings.

OATMEAL GRIDDLECAKES



Beef 'N Egg Roundups

- 6 Sizzlean Beef Breakfast Strips**
- 2 slices bread**
- 6 eggs**
- Salt**
- Paprika**

Preheat oven to 325°F. Butter bottoms of 6 muffin pan cups. Line sides of each cup with a Sizzlean strip. Tear bread into small pieces and place in bottom of cups. Break egg into each cup. Sprinkle eggs with salt and paprika. Bake 10 to 15 minutes or until eggs are set. Cook and serve additional Sizzlean strips, if desired. Makes 6 servings.

Brunch Sandwiches

- 1 package (10 ounces) Eckrich Smok-Y-Links Sausages, split lengthwise**
- 6 eggs**
- 6 tablespoons milk or light cream**
- ¼ teaspoon salt**
- 2 tablespoons chopped green onions**
- 2 tablespoons butter or margarine**
- 6 English muffins, split, toasted, buttered**
- 12 tomato slices**
- Dill weed**
- Salt**
- Ground black pepper**
- 12 thin strips Swiss cheese (each about 3½×1 inch)**

Combine eggs, milk, salt and green onions in medium bowl; beat lightly. Melt butter in medium skillet over medium heat; add egg mixture. Cook until just set, stirring constantly. Spoon scrambled eggs over muffin halves. Place sausage link, split side down, on scrambled eggs. Top each with tomato slice; sprinkle with dill weed, salt and pepper. Place 2 strips cheese, crisscross, on each. Broil, 4 inches from heat, until cheese melts, about 3 minutes. Serve immediately. Makes 6 servings.



Sausage Corn Muffins

- 1/2 pound Eckrich Smoked Sausage**
- 1 cup unsifted all-purpose flour**
- 3/4 cup yellow cornmeal**
- 1/4 cup sugar**
- 1 tablespoon baking powder**
- 1 cup buttermilk**
- 1/4 cup vegetable oil**
- 2 eggs, beaten**
- Honey Butter (recipe follows)**

Preheat oven to 375°F. Cut sausage into quarters lengthwise, then cut crosswise into 1/4-inch pieces. Lightly brown sausage in medium skillet over medium heat. Drain on paper towels. Combine flour, cornmeal, sugar and baking powder in medium bowl. Add buttermilk, oil, eggs and sausage. Stir only until blended. Fill lined muffin pan cups 2/3 full. Bake 12 to 15 minutes or until wooden pick inserted near center comes out clean. Serve with Honey Butter. Makes 15 muffins.

Honey Butter: Blend 1/2 cup softened butter or margarine and 1/4 cup honey in small bowl.

Baked Apple 'N Sausage Pancake

- 1 package (8 ounces) Swift Premium Brown 'N Serve Sausage Links, thawed if frozen**
- 2/3 cup buttermilk pancake and waffle mix**
- 2 tablespoons packed brown sugar**
- 1/8 teaspoon ground cinnamon**
- Dash ground nutmeg**
- 2 eggs, beaten**
- 3 tablespoons milk**
- 2 tablespoons butter or margarine, melted**
- 1 cup chopped apple**
- Pancake syrup**

Preheat oven to 425°F. Generously butter 10-inch round baking dish. Combine pancake mix, brown sugar, cinnamon and nutmeg in medium bowl. Add eggs, milk and butter; mix well. Stir in apple. Pour into baking dish. Arrange sausage on batter. Bake 12 to 15 minutes or until golden brown. Cut into wedges and serve with syrup. Makes 5 servings.

Brunchtime Winners

English Breakfast

8 Swift Premium Brown 'N Serve Microwave Sausage
Links

18 ounces frozen shredded hash brown potatoes

5 eggs

¼ cup milk

2 tablespoons chopped onion

1 tablespoon chopped fresh parsley

1 teaspoon dry mustard

½ teaspoon salt

¼ teaspoon ground black pepper

1 cup (4 ounces) shredded sharp Cheddar cheese,
divided

4 tomato slices, cut into halves

Microwave Directions: Place frozen potatoes in 11×7×2-inch microwave-safe baking dish or shallow 2-quart oval microwave-safe dish. Cover with vented plastic wrap. **Microwave** on High (100%) 3 minutes; break up and rearrange partially thawed potatoes. Cover and **microwave** 4 to 5 minutes more or until hot, stirring every 2 minutes. Combine eggs, milk, onion, parsley, mustard, salt and pepper in small bowl. Pour over potatoes. Sprinkle with ½ cup of the cheese. Cover with waxed paper. **Microwave** on High 4 minutes, stirring every 2 minutes to bring cooked egg mixture to center of dish. Remove from microwave oven; let stand, covered, while heating sausage according to package directions. Arrange hot sausage down center of egg mixture. Sprinkle with remaining ½ cup cheese. Place 4 tomato halves along lengthwise edges of dish. Cover with waxed paper and **microwave** on High 2 minutes or until cheese melts. Makes 4 servings.

ENGLISH BREAKFAST



Eggs Goldenrod

- 4 Sizzlean Breakfast Strips
- 4 hard-cooked eggs
- 3 tablespoons butter or margarine
- 3 tablespoons all-purpose flour
- 1½ cups milk
- Salt
- Freshly ground black pepper
- Warm toast or English muffins

Cook Sizzlean strips according to package directions. Dice and set aside. Peel eggs; separate whites and yolks. Coarsely chop whites, finely crumble yolks and set aside. Melt butter in small saucepan over low heat. Stir in flour and cook 3 to 4 minutes, stirring constantly. Gradually add milk; continue to cook and stir until sauce is thick and smooth. Add chopped whites and $\frac{3}{4}$ of the Sizzlean pieces; cook a few minutes more. Season with salt and pepper to taste. Spoon over toast or English muffins. Top with egg yolk and remaining Sizzlean pieces. Makes 3 to 4 servings.

EGGS GOLDENROD



Sausage 'N Egg Brunch Special

- ½ pound Eckrich Smoked Sausage**
- 12 ounces frozen shredded hash brown potatoes, thawed**
- ½ cup sour cream**
- ¼ cup milk**
- ½ cup (2 ounces) shredded sharp Cheddar cheese**
- 1 tablespoon chopped chives**
- 4 eggs**

Preheat oven to 350°F. Combine potatoes, sour cream, milk, cheese and chives in medium bowl. Spoon into buttered shallow 2-quart rectangular casserole. Bake 40 minutes. Cut sausage into halves lengthwise, then cut crosswise into bite-sized pieces. Arrange down center of casserole. Bake 10 minutes more. Shape a well in each corner of the potato mixture. Break an egg into each well. Bake 10 to 12 minutes more or until eggs reach desired doneness. Serve immediately. Makes 4 servings.

Sausage and Spinach Frittata

- 6 Eckrich Smok-Y-Links Sausages, cut into ½-inch slices**
- 1 package (10 ounces) frozen chopped spinach, thawed, squeezed dry**
- 1 tablespoon butter or margarine**
- 4 eggs**
- ¼ cup water**
- ½ teaspoon dried basil leaves**
- ½ teaspoon salt**
- ¼ teaspoon ground black pepper**

Cook spinach in butter in 10-inch ovenproof skillet over medium heat 5 minutes. Meanwhile, beat eggs with water, basil, salt and pepper in medium bowl. Pour into skillet; stir briefly, then cook 1 minute. Arrange sausage on egg mixture. Broil, 4 inches from heat, about 2 minutes or until puffed and golden. To serve, cut into wedges. Makes 4 servings.

Scalloped Eggs and Sausage

- 1 package (10 ounces) Eckrich Smok-Y-Links Sausages
- 6 hard-cooked eggs, sliced
- ¼ cup butter or margarine
- ¼ cup thinly sliced green onions
- 6 tablespoons all-purpose flour
- 1 teaspoon salt
- ⅛ teaspoon ground white pepper
- 1½ cups milk
- 1½ cups chicken broth
- 3 tablespoons chopped pimiento
- ½ cup (2 ounces) shredded process American cheese
- ¼ cup fine dried bread crumbs
- Buttered toast points or English muffins

Preheat oven to 350°F. Arrange sausage and egg slices in buttered 8-inch square baking pan. Melt butter in medium saucepan over medium heat. Add green onions; cook 3 minutes, stirring occasionally. Stir in flour, salt and pepper. Gradually add milk and broth. Cook until smooth and thickened, stirring constantly. Stir in pimiento. Pour sauce over sausage and eggs. Combine cheese and crumbs in small bowl; sprinkle over sauce. Bake 30 minutes or until hot and bubbly. Serve on toast points or English muffins. Makes 6 servings.

Sausage Spinach Quiche

- 1 package (8 ounces) Swift Premium Brown 'N Serve Sausage Links
- 1 package (10 ounces) frozen chopped spinach, thawed, squeezed dry
- 4 eggs, lightly beaten
- 1 can (11 ounces) condensed Cheddar cheese soup
- ½ cup milk
- ¼ cup chopped onion
- ½ teaspoon salt
- ¼ teaspoon ground nutmeg
- ⅛ teaspoon ground black pepper
- 1 baked pastry shell, 9-inch diameter

Preheat oven to 350°F. Combine spinach, eggs, soup, milk, onion, salt, nutmeg and pepper in medium bowl; blend well. Pour into pastry shell. Arrange sausage on top in spoke fashion. Bake 45 to 50 minutes or until knife inserted near center comes out clean. Makes 5 servings.

Vegetable Egg Bake

- 6 Swift Premium Brown 'N Serve Microwave Sausage Links, thawed**
- 1 ½ cups frozen vegetable mix containing broccoli, carrots, water chestnuts and red bell peppers**
- 2 tablespoons chopped onion**
- 6 eggs**
- 3 tablespoons milk**
- ¼ teaspoon salt**
- Dash ground black pepper**
- ½ cup (2 ounces) shredded Monterey Jack cheese**

Microwave Directions: Coarsely chop frozen vegetables. Place vegetables and onion in 10×6×1½-inch microwave-safe baking dish. Cover with vented plastic wrap and **microwave** on High (100%) 4 minutes or until vegetables are crisp-tender, stirring once. Drain well. Beat together eggs, milk, salt and pepper in medium bowl. Pour egg mixture over vegetables; cover with waxed paper. Place baking dish on inverted microwave-safe dinner plate in microwave oven. **Microwave** on 70% (Medium-High) 5 minutes or until eggs are partially set, pushing cooked edges to center once during cooking. Push cooked edges to center again and arrange sausage on top of vegetable-egg mixture. Cover loosely and **microwave** on 70% 1½ to 2 minutes. Sprinkle cheese over sausage and eggs; **microwave** on 70% 1½ to 2 minutes more or until center is almost set. Makes 6 servings.

Breakfast Pizza

- 6 Eckrich Smok-Y-Links Sausages, cut into ¼-inch slices**
- Pastry for single crust 9-inch pie**
- 2 cups (8 ounces) shredded Swiss cheese**
- 4 eggs**
- 1 ½ cups sour cream**
- 2 tablespoons chopped fresh parsley**

Preheat oven to 425°F. Roll out pastry and fit into 12-inch pizza pan. Bake, on lowest oven rack, 5 minutes. Cool. Sprinkle sausage and cheese over crust. Lightly beat eggs in medium bowl. Stir in sour cream and parsley until smooth. Pour over sausage and cheese. Bake 20 to 25 minutes more. Cool 5 minutes before cutting. Makes 4 to 5 servings.



SAUSAGE-ASPARAGUS SOUFFLE SANDWICHES

Sausage-Asparagus Souffle Sandwiches

6 ounces Eckrich Smoked Sausage, cut into 18 slices
Water

¼ teaspoon salt

18 asparagus spears

3 English muffins, split, toasted

3 eggs, separated

½ teaspoon Worcestershire sauce

½ teaspoon Dijon mustard

Dash ground black pepper

¾ cup (3 ounces) shredded Cheddar cheese

Bring ½ inch water and the salt to a boil in large skillet over high heat. Place asparagus in boiling water. Reduce heat to low; cover and simmer 5 minutes or until asparagus is crisp-tender. Meanwhile, arrange muffin halves in 13×9×2-inch baking pan. Arrange 3 asparagus spears on each muffin half.

Preheat oven to 350°F. Beat egg whites in medium bowl until stiff, but not dry. Beat egg yolks with Worcestershire sauce, mustard and pepper in small bowl; fold into whites. Fold in cheese. Top each sandwich with souffle mixture and 3 slices of the sausage. Bake 15 minutes. Makes 3 servings.

Sausage and Eggs with Curry Sauce

- 8 Swift Premium Brown 'N Serve Microwave Sausage Links, thawed
- 2 tablespoons butter or margarine
- 2 tablespoons finely chopped onion
- 3 tablespoons all-purpose flour
- 1 teaspoon chicken bouillon granules
- 1 1/3 cups milk
- 1/8 teaspoon curry powder
- Dash salt
- Dash ground white pepper
- 4 slices toast
- 4 hard-cooked eggs, sliced
- 12 hot cooked asparagus spears

Microwave Directions: To make Curry Sauce, place butter and onion in 4-cup glass measure. **Microwave** on High (100%) 2 minutes. Stir in flour and bouillon granules. Gradually blend in milk. **Microwave** on High 3 to 4 minutes or until mixture boils and thickens, stirring twice. Stir in curry powder, salt and pepper. Cover and keep warm. Place toast on microwave-safe rack in microwave-safe dish. Arrange 3 egg slices down center of each toast slice; place 1 sausage link on each side of egg. **Microwave** on High 1 1/2 to 1 3/4 minutes or until sausage is hot, rotating dish once. Arrange 3 asparagus spears diagonally across sausage and egg. Spoon on Curry Sauce. Serve immediately. Makes 4 servings.

Sausage Brunch Pie

- 1 package (8 ounces) Swift Premium Brown 'N Serve Sausage Links, cut into 1-inch pieces
- 1/2 cup (2 ounces) shredded Cheddar cheese
- 2 cups cream-style small curd cottage cheese
- 1 cup buttermilk baking mix
- 4 eggs
- 1/2 cup Italian tomato sauce

Preheat oven to 400°F. Lightly butter 10-inch quiche dish or pie plate. Spoon 1/2 of the sausage into bottom of dish. Spoon Cheddar cheese over sausage. Combine cottage cheese, baking mix and eggs in medium bowl, beating until smooth. Pour over sausage and cheese. Bake 15 minutes. Mix remaining sausage with tomato sauce. Swirl mixture through partially baked batter. Bake 25 minutes more. Let stand 10 minutes before cutting into wedges. Makes 8 servings.

MIDDAY SATISFACTION

Soup Fare

Zesty Tomato Turkey Soup

- 1 cup (5 ounces) diced cooked Butterball Turkey
- 2 slices bacon
- ¼ cup chopped onion
- 1 small clove garlic, minced
- ⅓ cup chopped seeded cucumber
- ¼ cup chopped green bell pepper
- 1 can (8 ounces) stewed tomatoes, undrained, cut up
- 2 cans (12 ounces each) cocktail vegetable juice
- 1 teaspoon chicken bouillon granules
- 1 teaspoon Worcestershire sauce
- ½ teaspoon sugar

Cook bacon in large saucepan over medium-high heat until crisp; break into pieces and set aside. In drippings, saute onion and garlic until tender. Add remaining ingredients including reserved bacon. Bring to a boil over high heat. Reduce heat to low; simmer 5 minutes or until hot. Makes 4 servings.

Microwave Directions: Cut bacon into 1-inch pieces. **Microwave** bacon in 2-quart microwave-safe casserole on High (100%) 2½ to 3 minutes, stirring once. Remove bacon and set aside. In drippings, **microwave** onion and garlic on High 2 minutes, stirring once. Add remaining ingredients including reserved bacon. **Microwave** on High 7 to 8 minutes or until hot, stirring twice. Makes 4 servings.

ZESTY TOMATO TURKEY SOUP



Octoberfest Sausage Soup

- 1/2 pound Eckrich Smoked Sausage
- 1 cup beef broth
- 1 cup chicken broth
- 1/4 cup coarsely chopped celery
- 1/4 cup coarsely chopped onion
- 1/4 cup coarsely chopped green bell pepper
- 1 medium potato, pared, diced
- 2 tablespoons cornstarch, dissolved in 2 tablespoons water
- 1 cup (4 ounces) shredded Swiss cheese
- 1 can (8 ounces) sauerkraut, drained
- 2 cups half and half
- 1/4 teaspoon ground white pepper
- 2 green onions, sliced

Combine broths, celery, onion, green pepper and potato in large saucepan; bring to a boil over high heat. Reduce heat to low; simmer until vegetables are crisp-tender, about 15 minutes. Add dissolved cornstarch; cook and stir until soup thickens. Cut sausage into quarters lengthwise, then cut crosswise into 1/4-inch pieces. Add sausage, cheese, sauerkraut, half and half and white pepper. Stir. Continue heating until mixture is hot. **DO NOT BOIL.** Serve immediately. Garnish with green onions. Makes 4 to 6 servings.

OCTOBERFEST SAUSAGE SOUP



Midday Potato Soup

- 1 package (12 ounces) Sizzlean Breakfast Strips, cut into 1/4-inch pieces**
- 6 medium potatoes, pared, cut into 1-inch cubes**
- 4 cups water**
- 1 tablespoon chicken bouillon granules**
- 1 rib celery, chopped**
- 1 medium onion, chopped**
- 3 tablespoons butter or margarine**
- 3 tablespoons all-purpose flour**
- 1 cup milk**
- 1/2 teaspoon dried dill weed**
- 1/4 teaspoon ground white pepper**

Bring potatoes and water to a boil in medium saucepan over high heat. Add bouillon granules and celery to water. Reduce heat to low; cover and simmer 15 minutes or until potatoes are tender. Drain vegetables, reserving liquid. Cook Sizzlean pieces according to package directions in medium skillet, browning lightly. Remove and drain on paper towels. Saute onion in drippings over medium-high heat until tender. Add butter. Stir in flour. Gradually add milk, stirring until smooth. Add liquid from vegetables. Add Sizzlean pieces, sauce from skillet and seasonings to vegetables. Heat 15 minutes, stirring occasionally. For thicker consistency, mash 1/2 of the potatoes. Makes 8 servings.

Cajun Turkey Soup

- 2 cups (10 ounces) diced cooked Butterball Turkey**
- 1 clove garlic, minced**
- 1 medium onion, sliced**
- 2 tomatoes, diced**
- 1 can (13 3/4 ounces) ready-to-serve chicken broth**
- 1 can (15 ounces) tomato sauce**
- 1 package (10 ounces) frozen cut okra**
- 3/4 teaspoon hot pepper sauce**
- 1 tablespoon sugar**
- 1/2 teaspoon dried oregano leaves**
- 1/2 teaspoon salt**
- 1/8 teaspoon dried thyme leaves**

Combine all ingredients in large saucepan. Cook over medium heat, stirring occasionally, until vegetables are tender. Serve with additional hot pepper sauce, if desired. Makes 6 servings.

Sausage and Lentil Soup

- 1 package (10 ounces) Eckrich Smok-Y-Links Sausages, cut into ½-inch slices
- ½ cup chopped onion
- ½ cup sliced carrot
- ½ cup sliced celery
- 1 clove garlic, minced
- 2 tablespoons vegetable oil
- 1 cup lentils, sorted, rinsed
- 6 cups water
- 3 teaspoons beef bouillon granules
- 1 can (14½ ounces) whole tomatoes, undrained, cut up
- Dash ground black pepper
- 2 teaspoons lemon juice

Cook onion, carrot, celery and garlic in oil in Dutch oven over medium heat 5 minutes. Add lentils, water and bouillon granules. Bring to a boil over high heat. Reduce heat to low; cover and simmer 30 minutes or until lentils are tender. Add sausage, tomatoes with juice and pepper to lentil mixture. Simmer 10 minutes. Stir in lemon juice. Makes 6 to 8 servings.

Turkey Wild Rice Soup

- 2 cups (10 ounces) diced cooked Butterball Turkey
- ¾ cup chopped onion
- 3 tablespoons butter or margarine
- 1 package (6 ounces) long grain and wild rice mix
- 5 cups water
- 1 teaspoon chicken bouillon granules
- 1 cup broccoli flowerets
- ½ cup coarsely shredded carrot
- 1 cup half and half
- 2 tablespoons dry sherry, optional
- Salt and ground black pepper

Saute onion in butter in Dutch oven over medium-high heat until crisp-tender. Add turkey, rice, seasoning packet from rice mix, water and bouillon granules. Bring to a boil over high heat. Reduce heat to low. Stir, cover and simmer 20 minutes or until rice is tender. Add broccoli and carrot. Cover and simmer 5 minutes more. Stir in half and half. Heat to serving temperature. DO NOT BOIL. Stir in sherry; add salt and pepper to taste. Makes 6 servings.

Hearty Turkey Ham Chowder

- 1 cup diced Butterball Slice 'N Serve Turkey Ham**
- ½ pound fresh broccoli, chopped**
- 1 can (13¾ ounces) ready-to-serve chicken broth**
- 2 tablespoons butter or margarine**
- 2 tablespoons all-purpose flour**
- 1 cup milk**
- ½ cup finely shredded carrot**
- ⅓ cup (1.3 ounces) shredded sharp Cheddar cheese**
- ¼ teaspoon ground nutmeg**

Cook broccoli in broth in medium saucepan over medium heat until crisp-tender. Do not drain. Melt butter in large saucepan over medium heat. Stir in flour. Gradually add milk; continue to cook and stir until sauce is thick and smooth. Add turkey ham, broccoli with broth, carrot, cheese and nutmeg. Heat until cheese melts and soup is hot. Makes 4 servings.

Vermont Vegetable Stew

- 1 pound Eckrich Smoked Sausage, sliced thin**
- 1 medium onion, chopped**
- 1 tablespoon vegetable oil**
- 3 cups water**
- 2 teaspoons beef bouillon granules**
- 1 bay leaf**
- ½ teaspoon dried thyme leaves**
- 3 carrots, sliced**
- 3 ribs celery, sliced**
- ¼ head green cabbage, cut into 1-inch pieces**
- 2 tablespoons uncooked rice**
- 1 can (8 ounces) tomato sauce**
- 1 can (14½ ounces) red kidney beans**
- 1 can (28 ounces) whole tomatoes, undrained, cut up**

Saute onion in oil in Dutch oven until tender. Add remaining ingredients. Bring to a boil over high heat. Reduce heat to low; cover and simmer 30 minutes or until vegetables are tender. Makes 8 servings.

Sausage Corn Chowder

- 1 package (8 ounces) Swift Premium Brown 'N Serve Microwave Sausage Links, thawed, cut into ½-inch slices
- 2 cups cubed potatoes
- ¾ cup chopped onion
- ½ cup chopped celery
- ¼ cup water
- 1 can (12 ounces) corn with red and green bell peppers
- 1 can (17 ounces) cream-style corn
- 2 cups milk
- 1 teaspoon salt
- ⅛ teaspoon ground thyme
- Dash ground white pepper

Microwave Directions: Place potatoes, onion, celery and water in 2-quart microwave-safe bowl. Cover with vented plastic wrap and *microwave* on High (100%) 9 to 10 minutes or until vegetables are tender, stirring twice. Stir in sausage, corn, cream-style corn, milk, salt, thyme and pepper. Cover and *microwave* on High 7 to 8 minutes or until hot, stirring twice. Makes 6 servings.

Quick Deli Turkey Soup

- ½ pound Butterball Deli Turkey Breast, cubed
- 1 can (13¾ ounces) ready-to-serve chicken broth
- 1 can (14½ ounces) stewed tomatoes, undrained
- 1 small zucchini, cut up (about 1 cup)
- ¼ teaspoon dried basil leaves
- ½ cup cooked chili-mac pasta or macaroni

Combine broth, tomatoes with juice, zucchini and basil in large saucepan. Bring to a boil over high heat. Reduce heat to medium; simmer 10 minutes or until zucchini is tender. Stir in turkey and pasta. Continue heating until turkey is hot. Makes 4 servings.

Frank and Vegetable Soup

- 1 package (16 ounces) Eckrich Franks, cut into ¼-inch slices**
- 1½ cups chopped onions**
- 1 cup sliced carrots**
- ½ cup sliced celery**
- 1 tablespoon butter or margarine**
- 1 can (14½ ounces) whole tomatoes, undrained**
- 1 package (10 ounces) frozen cut green beans, thawed**
- 5 cups beef broth or bouillon**
- Grated Parmesan cheese**

Saute onions, carrots and celery in butter in large saucepan over medium heat 5 minutes. Add tomatoes with juice; break up tomatoes. Mix in beans and broth. Bring to a boil over high heat. Reduce heat to low; simmer 15 minutes. Add franks and simmer 5 minutes more. Top each serving with cheese. Makes 8 servings.

FRANK AND VEGETABLE SOUP



Salad Buffet

Turkey Pineapple Salad

1½ cups (½ pound) cubed Butterball Slice 'N Serve Oven Prepared Breast of Turkey

1½ cups (½ pound) thin strips Butterball Slice 'N Serve Turkey Ham

2 cups fresh or canned pineapple chunks

1 cup diced unpared red apple

½ cup sliced celery

¾ cup pecan halves

¼ cup sour cream

¼ cup mayonnaise

½ teaspoon sugar

¼ teaspoon ground ginger

¾ teaspoon prepared mustard

Lettuce leaves or pineapple shells

Combine turkey breast, turkey ham, pineapple, apple, celery and pecans in medium bowl. Stir together sour cream, mayonnaise, sugar, ginger and mustard in small bowl. Spoon dressing over salad and toss to blend. Serve immediately on lettuce leaves or pineapple shells. Makes 6 servings.

To Make Pineapple Shells: Cut pineapple lengthwise into quarters keeping top attached. Core and remove fruit from each quarter.

TURKEY PINEAPPLE SALAD



Hot Potato Salad

- 7 to 8 Sizzlean Breakfast Strips, cut into 1/2-inch pieces
- 2 medium onions, chopped fine
- 1 tablespoon all-purpose flour
- 4 teaspoons sugar
- 1 1/2 teaspoons salt
- 1 teaspoon paprika
- 1/2 cup vinegar
- 1 cup water
- 6 medium potatoes, pared, cooked, sliced thin

Cook Sizzlean pieces in medium skillet over medium-low heat until they begin to look crisp. Add onions; cook and stir until tender. Combine flour, sugar, salt and paprika in small cup. Add to Sizzlean pieces, mixing well. Pour in vinegar and water. Cook and stir until mixture thickens. Add potatoes; reduce heat to low. Heat 10 to 15 minutes or until hot. Makes 6 servings.

Summer Kielbasa Salad

- 1/2 pound Eckrich Polska Kielbasa, cut into 1/8-inch slices
- 1 cup shredded red cabbage
- 1 medium cucumber, sliced thin
- 4 red radishes, sliced thin
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 2 tablespoons Dijon mustard
- 1 tablespoon prepared horseradish
- 1/2 teaspoon dried dill weed
- 1/2 teaspoon garlic salt
- 1/4 cup crumbled feta cheese
- 1 teaspoon chopped fresh parsley

Saute kielbasa in 10-inch skillet over medium heat until lightly browned. Drain on paper towels. Cool. Place kielbasa, cabbage, cucumber and radishes in large bowl. Combine mayonnaise, sour cream, mustard, horseradish, dill weed and garlic salt in small bowl. Whisk to blend; stir in cheese. Pour dressing over kielbasa and vegetables. Cover and refrigerate 20 minutes. Sprinkle with parsley and serve. Makes 4 to 6 servings.

Spinach and Sausage Salad

- 1 package (8 ounces) Swift Premium Brown 'N Serve Microwave Sausage Links, thawed, cut into thirds
- 4 to 5 small red potatoes, unpared, cut into $\frac{3}{4}$ -inch pieces (about 2 cups)
- 2 tablespoons water
- $\frac{1}{2}$ cup chopped onion
- 1 tablespoon vegetable oil
- 1 tablespoon cornstarch
- $\frac{3}{4}$ cup chicken broth
- $\frac{1}{4}$ cup white wine vinegar
- 1 tablespoon packed brown sugar
- $\frac{1}{2}$ teaspoon celery seeds
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon ground black pepper
- 5 cups packed torn spinach
- 1 small red bell pepper, cut into strips
- 1 cup frozen peas, thawed

Microwave Directions: Place potatoes and water in $1\frac{1}{2}$ -quart microwave-safe casserole. Cover; **microwave** on High (100%) 7 to 8 minutes or until potatoes are done, stirring once. Cover and set aside. Place onion and oil in 4-cup glass measure. **Microwave** on High 2 minutes or until onion is tender. Stir in cornstarch; gradually add broth. **Microwave** on High 2 minutes or until mixture boils and thickens, stirring once. Add sausage. **Microwave** on High $2\frac{1}{2}$ to 3 minutes or until sausage is hot, stirring once. Stir in vinegar, brown sugar, celery seeds, salt and pepper. Place spinach, red pepper, peas and potatoes in large bowl. Pour dressing over vegetables. Toss and serve immediately. Makes 5 to 6 servings.

Crunchy Turkey Fruit Salad

- 1 cup cubed Butterball Slice 'N Serve Hickory Smoked Breast of Turkey
- 2 cups shredded lettuce
- $\frac{1}{2}$ cup red grapes, cut into halves
- $\frac{1}{2}$ cup diced unpared red apple
- $\frac{1}{4}$ cup cashew pieces
- $\frac{1}{4}$ cup French dressing
- Lettuce leaves

Combine turkey, shredded lettuce, grapes, apple and cashew pieces in medium bowl. Cover and refrigerate 1 hour. Add French dressing; toss until blended. Serve on lettuce leaves. Makes 4 servings.

Make-Ahead Turkey Pasta Salad

- 1 cup bite-sized cubes Butterball Slice 'N Serve Turkey
Pastrami or Turkey Salami
- 2 cups cooked rotini or macaroni
- 1 cup sliced celery
- $\frac{1}{3}$ cup shredded carrot
- $\frac{1}{4}$ cup chopped onion
- 6 radishes, sliced thin
- 1 tablespoon chopped fresh parsley
- $\frac{1}{2}$ cup mayonnaise
- 1 tablespoon vinegar
- 1 teaspoon prepared mustard
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon celery seeds
- Dash ground white pepper

Place turkey pastrami, rotini, celery, carrot, onion and radishes in large bowl. Blend remaining ingredients in small bowl. Add to turkey-vegetable mixture and stir gently. Cover and refrigerate at least 3 hours. Makes 4 servings.

MAKE-AHEAD TURKEY PASTA SALAD



Confetti Beef Salad

- ½ pound Peter Eckrich Deli Roast Beef, cut into julienne strips**
- 3 ounces uncooked thin spaghetti (about 2 cups cooked)**
- 1 medium zucchini, cut into pieces**
- 1 small yellow squash, cut into pieces**
- ½ red bell pepper, cut into strips**
- ½ cup coarsely shredded carrot**
- ⅓ cup vinaigrette dressing with Dijon mustard**
- ¼ teaspoon coarsely ground black pepper**

Break spaghetti in half. Cook according to package directions. Rinse with cold water; drain. Combine all ingredients in large bowl. Cover and refrigerate at least 1 hour. Makes 5 servings.

Garden Patch Salad

- 6 ounces Swift Premium Deli Hard Salami, cut into julienne strips**
- ⅓ cup olive oil**
- 2 tablespoons fresh lemon juice**
- 1 tablespoon minced fresh parsley**
- 1 tablespoon grated Parmesan cheese**
- 1 clove garlic, minced**
- 6 ounces mozzarella cheese, cubed**
- 1 pint cherry tomatoes, cut into halves**
- 1 medium zucchini, cut lengthwise into halves, sliced thin**
- 1 small onion, cut into quarters, sliced thin**

Place oil, lemon juice, parsley, Parmesan cheese and garlic in jar with tight-fitting lid. Shake ingredients together and let stand 1 hour for flavors to blend. Combine salami, mozzarella cheese, tomatoes, zucchini and onion in salad bowl. Pour dressing over salad and toss to blend before serving. Makes 6 servings.

Rice Pilaf Salad

- 1 package (6 ounces) Eckrich Ham, cut into thin strips**
- 1 package (9 ounces) rice pilaf mix**
- 3 tablespoons vegetable oil**
- 1 tablespoon vinegar**
- 1 cup chopped zucchini**
- ½ cup cooked peas**
- ¼ cup chopped fresh parsley**
- ½ cup cherry tomato halves**
- 6 lemon wedges**
- ⅓ cup plain yogurt**

Cook rice pilaf according to package directions, omitting butter. Combine oil and vinegar; pour over warm rice pilaf in large bowl. Mix in ham, zucchini, peas and parsley. Cool to room temperature. Garnish each serving with tomatoes and lemon wedges; top with about 1 tablespoon yogurt. Makes 6 servings.

French Turkey Potato Salad

- 2½ cups (12 ounces) cubed cooked Butterball Turkey**
- 6 small red potatoes, unpared, cooked, cubed (about 2 cups)**
- ½ cup cooked peas**
- ¾ cup sliced celery**
- 1 medium onion, chopped**
- Salt**
- Cool and Hot Dressing (recipe follows)**

Place turkey, potatoes, peas, celery and onion in medium bowl. Add salt to taste. Prepare Cool and Hot Dressing; spoon over turkey and vegetables. Gently stir to mix and coat evenly. Cover and refrigerate. Serve chilled. Makes 5 servings.

Cool and Hot Dressing: Combine ¾ cup sour cream, 3 tablespoons Dijon mustard, ½ teaspoon ground coriander, ¼ teaspoon ground ginger, ¼ teaspoon ground cumin and ½ teaspoon hot pepper sauce in small bowl; blend well. Makes about 1 cup.



MARINATED BEEF SALAD

Marinated Beef Salad

- ½ pound sliced Peter Eckrich Deli Roast Beef, cut into strips**
- ½ cup picante salsa**
- 2 tablespoons vegetable oil**
- 3 teaspoons vinegar**
- ¼ cup chopped red onion**
- 1 avocado, peeled, cubed**
- 4 lettuce leaves**
- 1 tomato, cut into wedges**
- Tortilla chips, optional**

Combine salsa, oil, vinegar and red onion in medium bowl. Add roast beef; stir to coat meat with salsa mixture. Cover and refrigerate 1 hour. Just before serving, add avocado and toss. To serve, place beef mixture on lettuce leaves and garnish with tomato. Serve with tortilla chips. Makes 4 servings.



ANTIPASTO SALAD

Antipasto Salad

- ½ pound Eckrich Smoked Sausage, cut into ⅛-inch slices**
- Basic Salad Dressing (recipe follows)**
- 6 cups torn lettuce**
- 8 romaine leaves, torn**
- 3 tomatoes, cut into wedges**
- 1 cucumber, sliced**
- 1½ cups cauliflowerets**
- 4 green onions, sliced**
- 2 small cloves garlic, minced**
- Feta cheese, optional**

Prepare Basic Salad Dressing. Arrange vegetables and garlic in large serving dish. Brown sausage in medium skillet over medium-high heat, stirring occasionally. Drain on paper towels. Add sausage and cheese to salad. Pour dressing over salad. Toss and serve immediately. Makes 6 servings.

Basic Salad Dressing: Combine ¼ cup vegetable oil, 2 tablespoons red wine vinegar, 1 minced clove garlic, ½ teaspoon Bon Appetit or Beau Monde seasoning and dash freshly ground black pepper in jar with tight-fitting lid. Shake ingredients together and let stand 1 hour for flavors to blend. Makes about ⅓ cup.

Harvest Salad

1½ cups (½ pound) bite-sized cubes Butterball Slice 'N

Serve Breast of Turkey

1½ cups (½ pound) julienne strips Butterball Slice 'N

Serve Turkey Ham

1 medium red apple, unpared, cubed

1 medium green pear, unpared, cubed

½ cup seedless green or red grape halves

½ cup diced celery

2 cups shredded green cabbage

⅓ cup plain low-fat yogurt

¼ cup mayonnaise

1 tablespoon honey

⅛ teaspoon ground cinnamon

½ to 1 teaspoon shredded orange peel (zest)

Combine turkey breast, turkey ham, apple, pear, grapes, celery and cabbage in large bowl. Stir together yogurt, mayonnaise, honey, cinnamon and orange peel in small bowl. Pour dressing over salad and toss to blend. Serve immediately. Makes 6 servings.

Chef's Bologna Salad

1 package (8 ounces) Eckrich Bologna, cut into ¼-inch strips

2 medium carrots

½ medium cucumber

2½ ounces sharp Cheddar cheese

2½ ounces mozzarella cheese

½ head iceberg lettuce, torn

8 cherry tomatoes, cut into halves

Italian dressing

Cut carrots, cucumber and cheeses into 2×¼-inch julienne strips. Place lettuce in large serving bowl. Arrange bologna, carrots, cucumber, cheeses and tomatoes on lettuce. Serve with Italian dressing. Makes 4 servings.

Sandwich Sampler

Arizona's 7-Layer Taco Sandwich

- 1 pound thinly sliced Butterball Deli Turkey Breast**
- ½ cup coarsely chopped ripe olives**
- ½ teaspoon chili powder**
- ½ teaspoon ground cumin**
- ¼ teaspoon salt**
- ½ cup mayonnaise**
- ½ cup sour cream**
- ½ cup sliced green onions**
- 4 large oval slices French bread, about ½ inch thick**
- 1 large tomato, sliced**
- 1 ripe avocado, peeled, sliced**
- ¾ cup (3 ounces) shredded Cheddar cheese**
- ¾ cup (3 ounces) shredded Monterey Jack cheese**
- Lettuce leaves**
- Salsa**

Preheat oven to 350°F. Combine olives, chili powder, cumin and salt in medium bowl; reserve two tablespoons. Stir mayonnaise, sour cream and onions into remaining olive mixture. Using ½ of the mayonnaise mixture, spread on 1 side of each bread slice. Top with tomato and turkey. Spread remaining mayonnaise mixture on top of turkey. Top with avocado slices. Sprinkle with cheeses. Transfer sandwiches to baking sheet. Bake until hot, about 15 minutes. Top with reserved olive mixture. Serve on lettuce leaves with salsa. Makes 4 open-faced sandwiches.

Atlanta Treat

- 1 pound thinly sliced Butterball Deli Turkey Breast**
- ¼ cup applesauce**
- 8 slices raisin bread, toasted**
- 4 slices Swiss cheese**
- 1 large apple, sliced thin**

Spread ½ tablespoon of the applesauce on each slice of toast. Divide turkey evenly on 4 slices of the toast. Layer cheese and apple slices on remaining 4 slices toast. Serve open face with additional applesauce. Makes 4 sandwiches.

ARIZONA'S 7-LAYER TACO SANDWICH



Sausage Baguette Dijon

- 1 package (16 ounces) Eckrich Skinless Smoked Sausage
- 1 can (14 ounces) sauerkraut
- 1½ cups (6 ounces) shredded Swiss cheese
- ¼ cup country Dijon mustard
- ½ teaspoon caraway seeds, optional
- 1 package (10 ounces) refrigerated white bread dough
- 1 egg white
- 1 tablespoon water

Preheat oven to 350°F. Squeeze sauerkraut dry. Combine sauerkraut, cheese, mustard and caraway seeds in small bowl. Unroll bread dough onto lightly floured surface. Pat or roll into 15×12-inch rectangle. Spread sauerkraut mixture to within 1½ inches of edges. Lay sausage lengthwise down center of sauerkraut mixture. Fold dough over sausage forming a package. Press together long edges to seal. Place seam side down on greased baking sheet; tuck ends under loaf and press together. Lightly beat egg white and water. Brush dough with egg white mixture. Bake 30 minutes or until golden brown. To serve, cut into slices. Makes 6 to 8 servings.

SAUSAGE BAGUETTE DIJON



New York Combo

- ½ pound thinly sliced Peter Eckrich Deli Corned Beef**
- ½ pound thinly sliced Peter Eckrich Deli Pastrami**
- ¼ cup prepared mustard**
- 8 slices rye bread**
- 1½ cups sauerkraut, drained thoroughly**
- Dill pickle spears, optional**

To make each sandwich, spread mustard evenly on 2 slices of the rye bread. Layer 2 slices of the corned beef on 1 slice of bread; add ½ cup of the sauerkraut and 2 slices of the pastrami. Top with second slice of bread. Serve with additional mustard and dill pickle spears. Makes 4 sandwiches.

Turkey Rosy Slaw Sandwich

- ½ pound thinly sliced Butterball Deli Turkey Breast**
- ½ cup shredded red cabbage**
- 1 small red apple, chopped**
- 3 tablespoons chopped red onion**
- 3 tablespoons creamy Italian dressing**
- 8 slices whole wheat bread**

Combine cabbage, apple, onion and dressing in small bowl. Evenly divide turkey over 4 slices of the bread. Divide cabbage mixture over turkey. Top with remaining bread. Makes 4 sandwiches.

Hot Ham Hero

- ¾ pound shaved Swift Premium Deli Virginia Baked Ham**
- ¼ pound shaved Swift Premium Deli Hard Salami**
- 6 tablespoons butter or margarine, divided**
- 1 large onion, sliced**
- 4 hard rolls, sliced lengthwise almost to other side**
- 4 slices Provolone cheese**

Cook ham and salami shavings in 4 tablespoons of the butter in large skillet over medium-high heat until lightly browned. Remove meat and set aside. Add remaining 2 tablespoons butter to butter in skillet and saute onion until tender. Remove and set aside. Place rolls cut side down in remaining butter in skillet and lightly brown cut sides of each. Arrange meat, onion and 1 slice of the cheese over each roll. Place rolls on broiler pan. Broil, 4 inches from heat, until cheese melts. Fold in half and serve. Makes 4 sandwiches.

Turkey French Dip

- ½ pound Butterball Slice 'N Serve Breast of Turkey, sliced thin**
- 3 teaspoons chicken bouillon granules**
- 2 cups boiling water**
- Dash paprika**
- 2 tablespoons butter or margarine, divided**
- 1 cup sliced onion**
- 1 cup sliced green bell pepper**
- 4 French or Italian rolls, sliced lengthwise and toasted or warmed**
- Dijon mustard**

Dissolve bouillon granules in water; add paprika and keep warm. Melt 1 tablespoon of the butter in skillet over medium heat. Saute onion and green pepper until tender; remove and keep warm. Melt remaining 1 tablespoon butter in same skillet. Add turkey; cover and heat until hot. Spread bottom halves of rolls with mustard. Arrange hot turkey on rolls; spoon onion mixture on turkey and cover with roll tops. Serve each sandwich with bouillon for dipping. Makes 4 sandwiches.

Microwave Directions: Dissolve bouillon granules in water; add paprika and keep warm. **Microwave** 2 tablespoons butter, onion and green pepper in 2-cup glass measure on High (100%) 4 minutes or until vegetables are tender, stirring twice. Cover and keep warm. Arrange turkey in microwave-safe dish; cover with waxed paper. **Microwave** on High 1 to 2 minutes or until turkey is hot. **Microwave** rolls on High about 30 seconds to warm. Spread bottom halves of rolls with mustard. Arrange hot turkey on rolls; spoon onion mixture on turkey and cover with roll tops. Serve each sandwich with bouillon for dipping. Makes 4 sandwiches.

Spring Hero

- ½ pound thinly sliced Butterball Deli Turkey Breast**
- ½ pound thinly sliced Swift Premium Deli Ham**
- 1 package (8 ounces) cream cheese, softened**
- 1 can (8¼ ounces) crushed pineapple, drained**
- 1 tablespoon dried minced onion**
- ⅓ teaspoon ground ginger**
- 6 whole wheat rolls, sliced lengthwise**
- Lettuce leaves**

Combine cream cheese, pineapple, onion and ginger in small bowl. Spread on cut sides of rolls. Layer turkey, ham and lettuce on bottom halves of rolls. Cover with top halves of rolls. Makes 6 sandwiches.



GOLDEN GATE GRILL

Golden Gate Grill

- $\frac{3}{4}$ pound thinly sliced Butterball Deli Turkey Breast**
- 1 egg, beaten**
- $\frac{1}{4}$ cup milk or half and half**
- 8 large oval slices sourdough French bread**
- Grated Parmesan or Romano cheese**
- 1 tomato, sliced thin**
- 1 small avocado, peeled, sliced**
- 2 tablespoons chopped fresh cilantro**
- 4 slices red onion, separated into rings**
- 4 slices Monterey Jack cheese**
- 2 tablespoons butter or margarine, softened**
- 1 clove garlic, minced**
- $\frac{1}{8}$ to $\frac{1}{4}$ teaspoon crushed red pepper**

Combine egg and milk in shallow dish. Dip 1 side of each bread slice in egg mixture, then in Parmesan cheese. Arrange turkey on undipped side of 4 slices of the bread. Place tomato, avocado, cilantro and red onion on turkey. Top with Monterey Jack cheese and remaining bread, dipped side up. Combine butter, garlic and red pepper. Preheat large skillet over medium heat. Melt 1 tablespoon of the butter mixture in skillet. Brown both sides of 2 sandwiches until crisp. Repeat with remaining butter and sandwiches. Serve immediately. Makes 4 sandwiches.



BAKED TURKEY SANDWICH

Baked Turkey Sandwich

- 2 cups (10 ounces) diced cooked Butterball Turkey**
- 1/3 cup chopped Swift Premium Peperoni**
- 1 loaf (16 ounces) frozen bread dough, thawed**
- 3/4 cup (3 ounces) shredded Cheddar cheese**
- 3/4 cup (3 ounces) shredded mozzarella cheese**
- 3/4 cup chopped onion**
- 1/2 cup chopped celery**
- 1/3 cup mayonnaise**
- 1/2 teaspoon salt**
- 1/8 teaspoon ground black pepper**
- 1 egg white**
- 1 tablespoon water**
- Sesame seeds**

Let bread dough warm and start to rise. Preheat oven to 375°F. To make filling, combine turkey, pepperoni, cheeses, onion, celery, mayonnaise, salt and pepper in medium bowl. On floured surface, roll dough into 15×11-inch rectangle. Place on greased cookie sheet. Spread filling lengthwise down center third of rectangle, leaving 1/2 inch on each end. Cut dough, on both sides of filling, crosswise at 1 1/2-inch intervals almost to filling. To enclose filling, take strip from each side, twist once and pinch ends together. Continue with remaining strips. Press each end of loaf together and fold under. Mix egg white and water; brush on dough. Sprinkle with sesame seeds. Bake 35 minutes or until golden brown. Let stand 10 minutes before slicing. Makes 10 slices.

Hawaiian Hero

- ¼ pound thinly sliced Peter Eckrich Deli Honey Loaf**
- ¼ pound thinly sliced Butterball Deli Smoked Turkey Breast**
- ¼ pound thinly sliced Swift Premium Deli Hard Salami**
- 1 package (3 ounces) cream cheese, softened**
- 4 canned pineapple rings, drained, reserve juice**
- 1 round loaf (16 ounces) unsliced Hawaiian bread**
- 2 ounces sliced Cheddar cheese**
- 1 large dill pickle, sliced thin**
- 2 ounces sliced Swiss cheese**
- ½ avocado, peeled, sliced thin**
- ¼ cup sour cream**
- 1 tablespoon mayonnaise**
- ¼ teaspoon dry mustard**
- 1 tablespoon chopped green bell pepper**
- 1 tablespoon chopped red bell pepper**
- 1 tablespoon chopped green onion**

Combine cream cheese and 3 teaspoons of the reserved pineapple juice in small bowl. Cut off the top ⅓ of the Hawaiian bread horizontally. Hollow out remaining portion of bread, leaving 1-inch-thick shell. Spread cream cheese mixture over bottom of shell. Layer honey loaf, Cheddar cheese, turkey, dill pickle, Swiss cheese, salami, pineapple and avocado over cream cheese mixture.

Blend together sour cream, mayonnaise, 1 teaspoon of the reserved pineapple juice, mustard, peppers and green onion. Spread over avocado slices. Cover with top portion of loaf. To serve, cut into wedges. Makes 8 servings.

Beef, Spinach and Mushroom Rolls

- 1 pound thinly sliced Peter Eckrich Deli Roast Beef**
- 1½ ounces cream cheese, softened**
- 2 tablespoons mayonnaise**
- 1 green onion with top, minced**
- 1 teaspoon lemon juice**
- Dash salt and ground black pepper**
- 4 crusty sandwich rolls, sliced lengthwise**
- ¼ pound fresh spinach leaves, washed, patted dry**
- 1 cup sliced fresh mushrooms**
- 8 slices bacon, cooked**

Blend together cream cheese, mayonnaise, green onion, lemon juice, salt and pepper in small bowl. Spread cut sides of each roll with cream cheese mixture. Divide and arrange spinach, roast beef, mushrooms and bacon on bottom halves of rolls. Top with remaining halves of rolls. Makes 4 sandwiches.

Cold Cut Hero Sandwich

- 10 slices (4 ounces) Eckrich Hard Salami
- 4 slices (4 ounces) Eckrich Cooked Ham
- 4 slices (4 ounces) Eckrich Bologna
- 4 slices (4 ounces) Eckrich Pickle Loaf
- $\frac{1}{2}$ cup olive oil
- $\frac{1}{4}$ cup stuffed green olives, sliced
- 2 tablespoons minced fresh parsley
- 2 tablespoons grated Parmesan cheese
- 1 clove garlic, minced
- 1 teaspoon lemon juice
- 3 cups shredded lettuce
- 1 loaf Italian bread, 15 inches long, sliced lengthwise
- 4 slices American cheese
- 1 large green bell pepper, sliced into rings
- 1 large tomato, sliced
- 1 red onion, sliced
- 4 slices Monterey Jack cheese

Combine oil, olives, parsley, Parmesan cheese, garlic and lemon juice in glass jar with tight-fitting lid. Shake and let stand at least 1 hour to blend flavors. Pour dressing over lettuce in bowl and toss. To assemble sandwich, top bottom half of bread with $\frac{1}{2}$ of the lettuce mixture. Then layer $\frac{1}{2}$ of the hard salami, the American cheese, $\frac{1}{2}$ of the green pepper, the ham, tomato, bologna, remaining green pepper, pickle loaf, red onion, remaining hard salami and Monterey Jack cheese on lettuce mixture. Top with remaining lettuce mixture and other half of bread. Cut into 1-inch slices and serve. Makes 1 large sandwich, 15 inches long.

COLD CUT HERO SANDWICH



Lean Turkey Club

- 4 Sizzlean Breakfast Strips**
- 4 thin slices Butterball Slice 'N Serve Breast of Turkey**
- 6 slices reduced-calorie wheat bread, toasted**
- Horseradish sauce or reduced-calorie mayonnaise**
- Cucumber slices**
- Tomato slices**
- Lettuce leaves**

Cook Sizzlean strips according to package directions. Drain on paper towels. Spread 1 side of each slice of toast with horseradish sauce. To make each sandwich, place 1 slice of the turkey on first slice of toast; top with cucumber slices. Place second slice of toast on cucumbers. Then layer with another slice of the turkey, 2 of the Sizzlean strips, tomato slices and lettuce. Top with remaining slice of toast. Cut diagonally into quarters and secure with wooden picks. Makes 2 sandwiches.

Hot Sausage Hero Sandwich

- 1 package (16 ounces) Eckrich Skinless Smoked Sausage**
- 1 tablespoon butter or margarine**
- 2 cups thinly sliced onions**
- 2 medium green bell peppers, cut into strips**
- 2 cloves garlic, minced**
- ½ teaspoon dried oregano leaves**
- ⅓ teaspoon crushed red pepper**
- 1 can (14½ ounces) whole tomatoes, drained, cut up**
- 8 hot dog buns**

Melt butter in large skillet over medium heat. Add onions, green peppers, garlic, oregano and red pepper. Cover and cook about 20 minutes or until tender. Cut sausage crosswise into halves, then cut lengthwise into halves. Add sausage and tomatoes to skillet; cover and heat 8 minutes or until sausage is hot. To serve, spoon a sausage piece with vegetables into each bun. Makes 8 sandwiches.

END OF DAY ENTREES

Favorite Standbys

Smoked Sausage Noodle Bake

- 1 pound Eckrich Smoked Sausage**
- 8 ounces uncooked medium egg noodles**
- 2 tablespoons butter or margarine**
- ½ cup chopped onion**
- ½ cup chopped celery**
- 1 can (17 ounces) cream-style corn**
- ½ cup sour cream**
- ½ teaspoon salt**
- Dash ground black pepper**

Preheat oven to 350°F. Cook noodles according to package directions. Melt butter in small saucepan over medium-high heat. Saute onion and celery until crisp-tender. Combine noodles, onion, celery, corn, sour cream, salt and pepper in large bowl. Pour into buttered shallow 2-quart baking dish. Cut sausage into serving size pieces. Arrange on top of noodles and push down partially into noodles. Bake 40 minutes or until hot. Makes 4 to 6 servings.

SMOKED SAUSAGE NOODLE BAKE





TURKEY WITH LEMON VEGETABLES

Turkey with Lemon Vegetables

4 slices Butterball Slice 'N Serve Breast of Turkey, cut
 $\frac{3}{8}$ inch thick

2 tablespoons butter or margarine

3 medium carrots, cut into julienne strips 2 inches long

3 ribs celery, cut into julienne strips 2 inches long

$\frac{1}{3}$ cup water (omit for microwave method)

1 medium zucchini, cut into julienne strips 2 inches long

1 tablespoon cornstarch

1 cup chicken bouillon

2 tablespoons lemon juice

2 tablespoons minced fresh parsley

1 teaspoon lemon pepper

Melt butter in large skillet over medium-high heat. Saute carrots and celery 3 minutes. Add water and zucchini. Reduce heat to low; cover and simmer 5 minutes or until vegetables are crisp-tender. Combine cornstarch and bouillon in small bowl. Add cornstarch mixture to vegetables. Cook and stir over medium heat until thickened. Stir in lemon juice, parsley and lemon pepper. Place turkey on top of vegetables; cover and heat over low heat until turkey is hot, 5 to 8 minutes. Place turkey on platter, arrange vegetables around turkey and spoon remaining sauce over turkey. Makes 4 servings.

Microwave Directions: *Microwave* butter in 1½-quart microwave-safe casserole on High (100%) 45 seconds. Add carrots and celery; cover loosely with waxed paper. *Microwave* on High 3 minutes, stirring once. Add zucchini, cover loosely and *microwave* on High 4 to 5 minutes or until vegetables are crisp-tender, stirring once. Combine cornstarch and bouillon in small bowl. Add cornstarch mixture to vegetables. *Microwave* on High 3½ to 4 minutes or until thickened, stirring once or twice. Stir in lemon juice, parsley and lemon pepper. Place sliced turkey on top of vegetables; cover and *microwave* on High 3½ minutes or until turkey is hot. Place turkey on platter, arrange vegetables around turkey and spoon remaining sauce over turkey. Makes 4 servings.

Sausage Creole Casserole

- 1 package (8 ounces) Swift Premium Brown 'N Serve
Microwave Sausage Links, thawed
- ¾ cup chopped onion
- ¾ cup chopped green bell pepper
- 1 tablespoon vegetable oil
- 3 cups hot cooked rice
- 1 can (14½ ounces) kidney beans, drained
- 1 can (15 ounces) tomato sauce with tomato bits
- 1 can (8 ounces) tomato sauce
- ½ teaspoon salt
- ½ teaspoon dried thyme leaves
- ¼ teaspoon paprika
- ⅛ to ⅓ teaspoon ground red pepper
- Dash ground black pepper

Microwave Directions: Combine onion, green pepper and oil in 2-quart microwave-safe casserole. Cover; *microwave* on High (100%) 2 minutes or until vegetables are partially cooked, stirring once. Stir in rice, kidney beans, tomato sauces, salt, thyme, paprika and peppers. Cover; *microwave* on High 6 to 7 minutes or until hot, stirring once. Stir; arrange sausage on top of rice mixture. Cover; *microwave* on High 3½ to 4 minutes or until sausage is hot. Makes 5 servings.

Turkey with New England Cranberry Sauce

- 2- to 8-pound Butterball Breast of Turkey**
- 1 jar (14 ounces) cranberry-orange sauce**
- ½ cup seedless green grapes, cut into halves**
- 1 tablespoon cornstarch**
- ½ teaspoon ground allspice**
- 1 cup orange juice**
- 1 teaspoon lemon juice**
- 2 drops red food coloring, optional**

Roast turkey according to package directions. Combine cranberry-orange sauce, grapes, cornstarch, allspice, juices and food coloring in small saucepan. Bring to a boil over high heat, stirring constantly. Reduce heat to low and simmer 5 minutes. Serve sauce over sliced turkey. Makes 2½ cups sauce.

Seasoned Rice with Ham and Turkey

- ½ pound Swift Premium Deli Ham, cut into strips**
- ½ pound Butterball Deli Turkey Breast, cut into cubes**
- 2 tablespoons butter or margarine**
- ½ cup chopped onion**
- 1 clove garlic, minced**
- ¾ cup uncooked long grain rice**
- ½ teaspoon salt**
- ½ teaspoon chili powder**
- ⅛ teaspoon ground cumin**
- 1 can (14½ ounces) stewed tomatoes, undrained**
- 1¼ cups water**
- ½ cup frozen peas, thawed**

Melt butter in large skillet over medium-high heat. Add onion and garlic; saute until tender. Stir in rice, salt, chili powder and cumin. Add tomatoes with juice and water. Bring to a boil. Reduce heat to low; cover and simmer 25 minutes. Stir in ham, turkey and peas. Continue heating until hot, about 5 minutes. Makes 5 to 6 servings.



CHEESE-SAUSAGE STUFFED POTATO SHELLS

Cheese-Sausage Stuffed Potato Shells

- 1/2 pound Eckrich Smoked Sausage**
- 6 medium potatoes, baked**
- 2/3 cup sour cream**
- 1/3 cup chopped green onions**
- 3/4 cup (3 ounces) shredded Cheddar cheese**
- 1 1/2 tablespoons Dijon mustard**
- 1/4 to 1/2 teaspoon ground black pepper**

Preheat oven to 400°F. Slice off top of each baked potato lengthwise and scoop out potato pulp, leaving about 1/4 inch potato in shell. Combine potato pulp with remaining ingredients except sausage in medium bowl; mix well. Cut sausage into quarters lengthwise, then cut crosswise into 1/4-inch pieces. Stir into potato mixture. Fill potato shells. Bake 15 minutes or until cheese melts and potatoes are hot. Makes 6 servings.

Apricot Turkey Stuffed Squash

- 2 cups (10 ounces) diced cooked Butterball Turkey
- 2 acorn squash
- 1 tablespoon butter or margarine, melted
- $\frac{1}{8}$ teaspoon ground cinnamon
- $\frac{1}{2}$ cup chopped dried apricots
- 2 tablespoons currants
- $\frac{1}{4}$ cup sugar
- $1\frac{1}{2}$ cups water
- $1\frac{1}{2}$ tablespoons cornstarch, dissolved in 1 tablespoon water
- $\frac{1}{4}$ teaspoon ground cinnamon
- $\frac{1}{8}$ teaspoon salt
- $1\frac{1}{2}$ tablespoons white wine vinegar
- $\frac{1}{4}$ cup cashew pieces
- $1\frac{1}{2}$ tablespoons chopped green onions

Preheat oven to 350°F. Cut squash into halves lengthwise; scoop out seeds. Place cut sides up in baking pan. Combine butter and $\frac{1}{8}$ teaspoon cinnamon; brush on squash. Bake 1 hour or until tender. Meanwhile, simmer apricots, currants, sugar and water in medium saucepan over medium-low heat 5 minutes. Add turkey. Combine dissolved cornstarch, $\frac{1}{4}$ teaspoon cinnamon and the salt. Blend into turkey mixture; cook and stir until thickened. Stir in vinegar, cashews and onions. Spoon turkey mixture into hot squash halves. Makes 4 servings.

APRICOT TURKEY STUFFED SQUASH



Cassoulet

- 1 pound Eckrich Smoked Sausage, cut into 1 ½-inch pieces**
- 6 slices bacon, cut into 2-inch pieces**
- 1 jar (16 ounces) pearl onions, drained**
- 3 cans (15½ ounces each) great northern beans, drained**
- 1 can (15 ounces) tomato sauce special**
- 1 can (8 ounces) tomato sauce**
- 3 medium carrots, sliced thin**
- 1 large clove garlic, minced**
- ¾ teaspoon dried thyme leaves**
- ¾ teaspoon dry mustard**
- 3 tablespoons white wine, optional**

Preheat oven to 350°F. Cook bacon in large skillet over medium-high heat until browned; remove and set aside. In drippings, lightly brown onions and cut sides of sausage. Remove and set aside. Combine beans, tomato sauces, carrots, garlic, thyme and mustard in large saucepan. Heat over medium heat to simmering. Stir in sausage, onions and bacon. Spoon into 3-quart casserole. Cover and bake 1 hour or until hot and bubbly, removing cover last half hour. Just before serving, stir in wine. Makes 8 servings.

Turkey Calzone

- 1 cup diced Butterball Slice 'N Serve Barbecue Seasoned Breast of Turkey**
- ¾ cup sliced fresh mushrooms or ½ cup canned sliced mushrooms, drained**
- ⅓ cup diced green bell pepper**
- ⅓ cup diced onion**
- 1 tablespoon butter or margarine**
- 1 package (10 ounces) refrigerated all ready pizza crust**
- ¼ cup pizza or spaghetti sauce**
- 1 cup (4 ounces) shredded mozzarella cheese**
- ¼ cup grated Parmesan cheese**

Preheat oven to 400°F. Saute mushrooms, pepper and onion in butter in medium skillet over medium-high heat until tender; set aside. Unroll pizza crust; cut into 4 equal rectangles. Press each piece into 6-inch square. Spread 1 tablespoon pizza sauce in triangle shape over half of each square to within ½ inch of edge. Top sauce evenly with vegetable mixture, turkey and cheeses. Moisten edge of dough with water. Carefully fold dough over filling forming a triangle-shaped calzone; pinch edges to seal securely. Place on greased cookie sheet. Pierce top of calzone with fork or knife to let steam escape. Bake 12 to 15 minutes or until golden brown. Makes 4 calzones.

Creamed Turkey on Spaghetti Squash

- 2 cups (10 ounces) cubed cooked Butterball Turkey, white meat preferred**
- ½ cup chopped red or green bell pepper**
- ¼ cup chopped green onions**
- ¼ cup butter or margarine**
- ¼ cup cornstarch**
- 1¾ cups chicken broth**
- 1 cup half and half or milk**
- ⅔ cup (2.6 ounces) shredded Monterey Jack cheese**
- ½ teaspoon salt**
- 3- pound spaghetti squash, cooked, seeded, separated into strands**

Saute pepper and onions in butter in large saucepan over medium-high heat until tender. Stir in cornstarch. Gradually add broth and half and half. Cook and stir over medium heat until thickened. Stir in turkey, cheese and salt. Reduce heat to low; continue heating until turkey is hot and cheese melts, about 10 minutes. Spoon over squash. Makes 4 servings (4 cups sauce).

Microwave Directions: *Microwave* pepper and onions in butter in 2-quart microwave-safe dish on High (100%) 3 minutes, stirring once. Stir in cornstarch. Gradually add broth and half and half. **Microwave** on High 5 to 8 minutes or until thickened, stirring twice. Stir in turkey, cheese and salt.

Microwave on High 3 to 5 minutes more to heat turkey and melt cheese. Spoon over squash. Makes 4 servings (4 cups sauce).

Frank-Macaroni Bake

- ½ pound Eckrich Franks, cut into ¼-inch slices**
- 2 cups uncooked macaroni**
- ½ cup sour cream**
- ¼ teaspoon dry mustard**
- ¼ teaspoon salt**
- Dash ground black pepper**
- ¾ cup milk**
- 2 cups (8 ounces) shredded Cheddar cheese, divided**
- Paprika**

Preheat oven to 350°F. Cook macaroni according to package directions. Combine sour cream, mustard, salt and pepper in small bowl. Blend in milk. Layer ½ of the macaroni, 1 cup of the cheese, the franks and remaining macaroni in buttered shallow 2-quart baking dish. Pour milk mixture over macaroni and top with remaining 1 cup cheese. Sprinkle with paprika. Bake 30 minutes or until cheese is melted and lightly browned on top. Makes 6 servings.



BARBECUED SAUSAGE KABOBS

Barbecued Sausage Kabobs

- 1 pound Eckrich Smoked Sausage, cut into 1-inch pieces**
- 1 cup dried apricots**
- 1 can (12 ounces) beer**
- ½ red bell pepper**
- ½ green bell pepper**
- 1 Spanish onion, cut into wedges**
- ¼ pound fresh medium mushrooms**
- ¾ cup apricot preserves**
- 1 tablespoon prepared mustard**
- 2 tablespoons chili sauce**
- 1 teaspoon Worcestershire sauce**

Simmer sausage and apricots in beer in large saucepan over low heat 10 minutes. Cut peppers into 1¼-inch squares. Add peppers to sausage mixture; let stand off heat 10 minutes. Assemble kabobs on skewers, alternately threading sausage with onion, red and green peppers, mushrooms and apricots. Combine apricot preserves, mustard, chili sauce and Worcestershire sauce in small saucepan. Heat over medium heat, stirring until blended. Brush kabobs with sauce. Grill or broil, 4 inches from heat, 10 minutes, turning and brushing with more sauce after 5 minutes. Brush with remaining sauce and serve. Makes 4 servings.

Smoked Sausage Stuffed Pasta Shells

- $\frac{3}{4}$ pound Eckrich Smoked Sausage, chopped fine
- 18 large macaroni shells
- 1 pound ricotta cheese
- 1 egg, beaten
- 1 $\frac{1}{2}$ cups (6 ounces) shredded mozzarella cheese
- $\frac{1}{2}$ cup chopped fresh parsley
- $\frac{1}{4}$ cup grated Parmesan cheese
- $\frac{1}{2}$ teaspoon dried basil leaves
- $\frac{1}{2}$ teaspoon dried oregano leaves
- 1 jar (15 ounces) prepared spaghetti sauce with mushrooms and onions
- $\frac{1}{3}$ cup water

Prepare shells according to package directions. Preheat oven to 375°F. Combine ricotta cheese and egg in medium bowl. Add mozzarella, parsley, Parmesan cheese, basil and oregano. Stir in sausage. Combine spaghetti sauce and water in small bowl. Put $\frac{3}{4}$ cup of the sauce in bottom of 13×9×2-inch baking pan. Fill shells with sausage-cheese mixture and place in pan. Pour remaining sauce over top. Bake 35 minutes or until stuffed shells are heated through and cheese melts. Makes 9 servings (2 shells each).

SMOKED SAUSAGE STUFFED PASTA SHELLS



Turkey with Gingered Apricot Sauce

- 4 to 6 slices Butterball Slice 'N Serve Breast of Turkey,
cut $\frac{3}{8}$ inch thick**
- 1 tablespoon cornstarch**
- $\frac{1}{4}$ teaspoon ground ginger**
- 4 teaspoons honey**
- $\frac{1}{2}$ teaspoon soy sauce**
- $\frac{1}{4}$ teaspoon vinegar**
- 1 cup apricot nectar**

To make sauce, place cornstarch, ginger, honey, soy sauce and vinegar in small saucepan. Blend in small amount of the apricot nectar; stir in remaining nectar. Bring to a boil over medium-high heat. Cook and stir until thickened. Heat turkey according to package directions. Serve sauce over turkey. Makes 4 to 6 servings (1 cup sauce).

Microwave Directions: To make sauce, place cornstarch, ginger, honey, soy sauce and vinegar in 2-cup glass measure. Blend in small amount of the apricot nectar; stir in remaining nectar. ***Microwave*** on High (100%) 3 minutes or until thickened, stirring twice. Heat turkey according to package directions. Serve sauce over turkey. Makes 4 to 6 servings (1 cup sauce).

Maine Bean Bake

- 1 package (16 ounces) Eckrich Franks, cut into 1-inch
pieces**
- 1 package (8 ounces) Eckrich Salami, cut into pieces**
- 2 cans (22 ounces each) baked beans**
- $\frac{1}{3}$ cup chopped onion**
- $\frac{1}{4}$ cup packed brown sugar**
- $\frac{1}{4}$ cup molasses**
- $\frac{1}{4}$ cup chili sauce**
- 1 teaspoon prepared mustard**
- $\frac{1}{2}$ teaspoon Worcestershire sauce**
- $\frac{1}{8}$ teaspoon garlic powder**

Preheat oven to 350°F. Combine all ingredients in large bowl. Pour into 1½-quart casserole. Bake 1¼ hours or until hot and bubbly. Makes 8 servings.

International Flair

Country French Turkey

- 4 to 5 slices Butterball Slice 'N Serve Breast of Turkey,
cut $\frac{3}{8}$ inch thick**
- 3 medium carrots, cut into 1-inch pieces, quartered**
- 3 medium parsnips, sliced**
- 1 medium ($1\frac{1}{2}$ pounds) rutabaga, cubed**
- 2 cups water**
- 2 teaspoons chicken bouillon granules**
- 3 tablespoons butter**
- 2 tablespoons cornstarch, dissolved in 2 tablespoons
water**
- $\frac{1}{2}$ teaspoon salt**
- $\frac{1}{8}$ teaspoon ground black pepper**
- Chopped fresh parsley**

Combine carrots, parsnips, rutabaga, water and bouillon granules in large saucepan. Bring to a boil over high heat. Reduce heat to low; cover and simmer 6 to 8 minutes or until vegetables are almost tender. Drain vegetables and reserve cooking liquid. If necessary, add water to liquid to make 2 cups. Melt butter in large skillet over medium-high heat until browned. Add cooked vegetables. Stir dissolved cornstarch into reserved 2 cups cooking liquid. Pour over vegetables and cook until sauce thickens. Add salt, pepper, parsley and turkey. Reduce heat to low; cover and simmer 10 minutes or until turkey is hot. Makes 4 to 5 servings.

COUNTRY FRENCH TURKEY



Sausage Fettuccine

- 1 pound Eckrich Smoked Sausage, cut diagonally into $\frac{1}{4}$ -inch slices
- 8 ounces uncooked fettuccine
- $\frac{1}{4}$ cup butter or margarine
- $\frac{1}{2}$ pound fresh mushrooms, sliced
- 1 clove garlic, minced
- 2 eggs, beaten
- $\frac{1}{2}$ cup heavy cream or half and half
- 1 cup grated Parmesan cheese
- $\frac{1}{2}$ cup chopped fresh parsley

Cook fettuccine according to package directions. Meanwhile, melt butter in large skillet over medium heat. Add mushrooms and garlic; cook and stir until mushrooms are soft. Remove from skillet and set aside. Heat sausage in same skillet over medium heat until lightly browned. Drain any excess drippings. Return mushrooms to skillet. Combine eggs and cream in small bowl. Add to sausage mixture and continue heating just until cream is hot. **DO NOT BOIL.** Add fettuccine and toss; then add cheese and parsley, mixing well. Serve immediately. Makes 6 to 7 servings.

SAUSAGE FETTUCCINE



Primavera Casserole

- 2½ cups (12 ounces) bite-sized strips cooked Butterball Turkey**
- 8 ounces uncooked linguine or thin spaghetti**
- ⅓ cup chopped onion**
- 5 tablespoons butter or margarine, divided**
- 2 tablespoons all-purpose flour**
- ½ teaspoon salt**
- ½ teaspoon dried basil leaves**
- ¼ teaspoon ground white pepper**
- 1½ cups milk**
- ¾ cup chicken broth**
- ½ cup grated Parmesan cheese**
- 1 cup broccoli flowerets**
- 1 medium yellow squash or zucchini, cut lengthwise into halves, then crosswise into thin slices**
- ¼ cup water**
- 1 cup frozen peas**

Cook linguine according to package directions. Meanwhile, saute onion in 3 tablespoons of the butter in medium saucepan over medium-high heat until tender. Stir in flour, salt, basil and pepper. Gradually add milk and broth. Cook and stir over medium heat until thickened. Stir in cheese. Cover and set aside.

Preheat oven to 350°F. Melt remaining 2 tablespoons butter in large skillet over medium-high heat; saute broccoli and squash 2 minutes. Add water, peas and turkey. Reduce heat to low; cover and simmer 5 minutes or until vegetables are tender and turkey is hot. Add turkey mixture to linguine. Pour sauce over linguine and stir gently to combine. Spoon into buttered 13×9×2-inch baking dish. Top with additional Parmesan cheese, if desired. Cover and bake 45 to 60 minutes or until hot. Makes 8 servings.

Parisian Apricot Turkey

- 2¾- to 3½-pound Butterball Boneless Turkey or Boneless
Breast of Turkey, thawed if frozen**
1 tablespoon all-purpose flour
1 can (10½ ounces) condensed beef consommé
¾ cup apricot preserves
½ cup golden raisins
¼ cup sliced green onions
¼ teaspoon ground cinnamon
Hot cooked rice

Preheat oven to 325°F. Coat inside of oven cooking bag with flour. Place turkey in bag. Set bag in 11×7×2-inch baking dish. Combine consommé, preserves, raisins, onions and cinnamon in small saucepan. Bring to a boil over high heat. Reduce heat to low; simmer 5 minutes. Pour sauce over turkey in bag. Close bag with nylon tie; make six ½-inch slits in top of bag to allow steam to escape. Roast 1½ to 2 hours or until temperature is 175°F in center of turkey. Remove from oven; let stand 10 minutes. Remove turkey from bag. Remove netting. Place turkey on platter. Spoon small amount of sauce over top. Slice and serve with rice and remaining sauce. Makes 8 to 10 servings.

Country Captain

- 2¾- to 3½-pound Butterball Boneless Turkey or Boneless
Breast of Turkey, thawed if frozen**
1 tablespoon all-purpose flour
1 can (15 ounces) tomato sauce special
1 medium onion, sliced
¼ cup currants
1½ to 3 teaspoons curry powder
Toasted slivered almonds, optional
Hot cooked rice

Preheat oven to 325°F. Coat inside of oven cooking bag with flour. Place turkey in bag. Set bag in 11×7×2-inch baking dish. Combine tomato sauce, onion, currants and curry powder in small saucepan. Bring to a boil over high heat. Reduce heat to low; simmer 5 minutes. Pour sauce over turkey in bag. Close bag with nylon tie; make six ½-inch slits in top of bag to allow steam to escape. Roast 1½ to 2 hours or until temperature is 175°F in center of roast. Remove turkey from bag. Remove netting. Place turkey on platter. Pour sauce over top. Sprinkle with almonds. Slice and serve with rice. Makes 8 to 10 servings.



MEDITERRANEAN PASTA

Mediterranean Pasta

- 1 roll (16 ounces) Eckrich Country Sausage
- 2 medium onions, sliced thin
- 1 small clove garlic, minced
- 1 tablespoon olive oil
- 2 medium zucchini, sliced thin
- $\frac{1}{2}$ teaspoon dried basil leaves
- $\frac{1}{4}$ teaspoon dried oregano leaves
- $\frac{1}{4}$ teaspoon salt
- Dash ground black pepper
- 2 large tomatoes, seeded, cut into large pieces
- Hot cooked thin spaghetti
- Grated Parmesan cheese, optional

Break sausage into pieces and cook in large skillet over medium heat until lightly browned. Drain and set aside. Place onions, garlic and oil in same skillet. Cook and stir over medium heat until onions are quite soft and lightly browned. Add zucchini, basil, oregano, salt and pepper; cook 5 minutes more. Add tomatoes; cover and simmer 10 minutes more, stirring occasionally. Serve over spaghetti with Parmesan cheese. Makes 4 to 5 servings.

Polynesian Stir-Fry

- 1 package (8 ounces) Swift Premium Brown 'N Serve Microwave Sausage Links, thawed, cut into thirds
- 1 can (20 ounces) pineapple chunks in juice, drained, reserve juice
- $\frac{3}{4}$ cup orange juice
- 2 tablespoons sugar
- 2 tablespoons cornstarch
- 2 teaspoons soy sauce
- 1 can (8 ounces) sliced water chestnuts, drained
- 1 package (6 ounces) frozen pea pods, thawed, drained
- Hot cooked rice

Microwave Directions: Blend together juices, sugar, cornstarch and soy sauce in 2-quart microwave-safe casserole. **Microwave** on High (100%) 5 to 6 minutes or until mixture boils and thickens, stirring 2 to 3 times. Set aside.

Microwave sausage in microwave-safe dish on High $1\frac{1}{2}$ to 2 minutes. Add sausage, pineapple and water chestnuts to fruit juice mixture. Cover and **microwave** on High 3 to 4 minutes, stirring once. Add pea pods. Cover and **microwave** on High 2 minutes more or until hot, stirring once. Serve over rice. Makes 6 servings.

Fast and Fabulous Sausage Fajitas

- $\frac{1}{2}$ pound Eckrich Smoked Sausage, cut lengthwise into halves, then crosswise into $\frac{1}{4}$ -inch pieces
- 4 flour tortillas, 7-inch diameter
- 1 tablespoon vegetable oil
- 1 medium green bell pepper, sliced thin
- 1 medium red bell pepper, sliced thin
- 1 medium onion, sliced thin, separated into rings
- 1 teaspoon dried oregano leaves
- $\frac{1}{2}$ teaspoon ground cumin
- $\frac{1}{8}$ teaspoon hot pepper sauce
- Shredded lettuce
- Salsa
- Sour cream

Preheat oven to 350°F. Stack tortillas; wrap in foil. Heat tortillas 10 minutes or until hot. Meanwhile, heat oil in large skillet over medium heat. Add sausage, peppers, onion, oregano, cumin and hot pepper sauce. Cook and stir 8 minutes or until vegetables are crisp-tender and sausage is hot. Spoon meat mixture down center of each tortilla. Add lettuce, salsa and sour cream as desired. Roll up. Makes 4 fajitas.

Turkey with Garlic and Chili Pepper Stuffing

- 14- to 16-pound Butterball Turkey, thawed if frozen**
- 2 medium red bell peppers, chopped**
- ½ cup chopped onion**
- 4 to 5 large cloves garlic, minced**
- ⅓ cup butter or margarine**
- 2 cans (4 ounces each) diced green chili peppers, drained**
- ¼ cup chopped fresh parsley**
- ¼ teaspoon salt**
- ¼ teaspoon ground red pepper**
- 8 cups unseasoned dried whole wheat or white bread cubes**
- 1½ cups (6 ounces) shredded Cheddar cheese**
- ¾ to 1 cup chicken broth**

Preheat oven to 325°F. To make stuffing, saute red bell peppers, onion and garlic in butter in medium saucepan over medium-high heat until crisp-tender. Stir in chili peppers, parsley, salt and ground red pepper. Combine bread cubes, cheese and vegetable mixture in large bowl. Add enough broth to moisten. Toss to mix.

Prepare turkey for roasting, stuffing neck and body cavities lightly. Roast immediately according to package directions, or roast turkey unstuffed and place stuffing in greased 2½-quart casserole. Cover casserole and bake alongside turkey 1 hour or until hot. Makes 12 to 14 servings (10 cups stuffing).

TURKEY WITH GARLIC AND CHILI PEPPER STUFFING





LENTIL AND SAUSAGE RAGOUT

Lentil and Sausage Ragout

- 1 pound Eckrich Beef Smoked Sausage, cut into 1/4-inch slices
- 2 large onions, sliced
- 3 tablespoons vegetable oil
- 2 large cloves garlic, minced
- 3 cans (14½ ounces each) stewed tomatoes, undrained
- 1½ teaspoons paprika
- 1 teaspoon dried thyme leaves
- 1 teaspoon dried marjoram leaves
- Dash ground black pepper
- 1 cup lentils, sorted, rinsed
- 2 ribs celery, chopped
- 2 cups water
- ¼ cup chopped fresh parsley, optional

Saute onions in oil in large saucepan over medium heat until lightly browned. Add garlic, tomatoes with juice, paprika, thyme, marjoram and pepper. Bring to a boil over high heat. Reduce heat to low; simmer 10 minutes. Add sausage to tomato mixture and simmer 20 minutes more. Meanwhile, bring lentils and celery in water to a boil over high heat in separate saucepan. Reduce heat to low; cover and simmer 20 minutes or until lentils are tender. Drain and add to tomato mixture. Heat until hot. Garnish with parsley. Makes 8 to 10 servings.

Smoked Turkey Fettuccine

2 cups (10 ounces) bite-sized cubes Butterball Slice 'N

Serve Hickory Smoked Breast of Turkey

8 ounces uncooked spinach fettuccine

3 tablespoons butter or margarine

3 tablespoons all-purpose flour

1 cup milk

1 cup chicken broth or bouillon

¼ cup grated Parmesan cheese

¼ teaspoon salt

Dash ground white pepper

1 jar (2.5 ounces) sliced mushrooms, drained

Cook fettuccine according to package directions. Melt butter in medium saucepan over medium heat. Stir in flour. Gradually add milk and broth. Cook and stir over medium heat until thickened. Add cheese, salt, pepper, turkey and mushrooms. Continue heating until turkey is hot. Serve over fettuccine. Makes 4 to 5 servings.

Microwave Directions: Cook fettuccine according to package directions.

Microwave butter in 2-quart microwave-safe casserole on High (100%) 45 seconds or until melted. Stir in flour. Gradually add milk and broth.

Microwave on High 3 minutes; stir. Continue to ***microwave*** on High 3 to 4 minutes or until thickened, stirring twice. Add cheese, salt, pepper, turkey and mushrooms. ***Microwave*** on High 1½ to 2 minutes or until turkey is hot, stirring once. Serve over fettuccine. Makes 4 to 5 servings.

Alpine Bologna Casserole

1½ pounds Peter Eckrich Deli Bologna, cut into ½-inch cubes

1 package (16 ounces) egg noodles

1 cup sour cream

½ cup milk

3 eggs, beaten

2 medium onions, chopped

2 teaspoons caraway seeds

½ teaspoon ground black pepper

½ cup dried bread crumbs

1 teaspoon paprika

Cook noodles according to package directions. Preheat oven to 350°F. Combine noodles, sour cream, milk and eggs in large bowl. Mix in bologna, onions, caraway seeds and pepper. Toss mixture with bread crumbs. Spread evenly in buttered 13×9×2-inch baking dish. Sprinkle with paprika. Cover and bake 45 minutes or until hot. Makes 8 servings.

Special Occasions

Turkey with Sausage and Orange Corn Bread Stuffing

½ roll (8 ounces) Eckrich Country Sausage

12- to 14-pound Butterball Turkey, thawed if frozen

Orange Corn Bread (recipe follows)

1 cup chopped onion

½ cup chopped green bell pepper

½ cup chopped celery

2 eggs, beaten

1 teaspoon dried thyme leaves

½ teaspoon salt

1 to 1¼ cups turkey or chicken stock

Prepare Orange Corn Bread. Cool and crumble; set aside. Preheat oven to 325°F. To make stuffing, cook sausage, onion, green pepper and celery in large skillet until meat is browned and vegetables are tender. Drain thoroughly. Combine sausage mixture, eggs, thyme and salt in large bowl. Add corn bread; toss to mix. Add enough broth to moisten; toss. Prepare turkey for roasting; stuff neck and body cavities lightly. Roast immediately according to package directions, or roast turkey unstuffed and place stuffing in greased 2½-quart casserole. Cover casserole and bake alongside turkey 1 hour or until hot. Makes 10 to 12 servings (8 cups stuffing).

Orange Corn Bread: Preheat oven to 400°F. Combine 1½ cups yellow cornmeal, ½ cup all-purpose flour, 2 tablespoons sugar, 4 teaspoons baking powder and ½ teaspoon salt in medium bowl. Stir in 1 cup milk, 1 beaten egg, ⅓ cup vegetable oil and 2 teaspoons finely shredded orange peel (zest) until just blended. (Do not overmix.) Pour into greased 9×9×2-inch baking pan. Bake 20 to 25 minutes or until wooden pick inserted near center comes out clean. Makes 9 servings.

TURKEY WITH SAUSAGE AND ORANGE CORN BREAD STUFFING



Mustard Glazed Sausage with Sauteed Cabbage

- 1 pound Eckrich Smoked Sausage**
- 2 tablespoons packed brown sugar**
- 1 tablespoon catsup**
- 1 tablespoon prepared mustard**
- 3 tablespoons butter or margarine**
- ½ cup chopped onion**
- 8 cups coarsely chopped green cabbage**
- ¾ teaspoon salt**
- Dash coarsely ground black pepper**

Preheat oven to 350°F. Place sausage in 12×8×2-inch baking dish. Make several diagonal cuts about ¼ inch deep in sausage. Combine brown sugar, catsup and mustard in small bowl. Spoon over sausage. Bake 20 minutes or until sausage is hot. Meanwhile, melt butter in large skillet over medium-high heat. Add onion and saute until tender. Add cabbage, salt and pepper. Cook, stirring often, until cabbage is crisp-tender. Cut sausage into pieces and serve with cabbage. Makes 4 to 5 servings.

Pecan Breaded Turkey Steaks with Garlic Mayonnaise

- 1 ¼ to 1 ½ pounds Butterball Deli Turkey Breast, sliced ¾ inch thick (4 slices)**
- ⅓ cup dry sherry**
- ⅓ cup soy sauce**
- ½ teaspoon ground ginger**
- 4 green onions, chopped**
- Garlic Mayonnaise (recipe follows)**
- 1 ¼ cups fine dried bread crumbs**
- ½ cup finely chopped pecans**
- ½ cup all-purpose flour**
- 3 eggs, beaten**
- ¼ cup vegetable oil, divided**

Cut each turkey slice into 3 pieces. Combine sherry, soy sauce, ginger and onions in large covered dish. Add turkey and marinate, covered, in refrigerator 1 hour. Make Garlic Mayonnaise. Combine bread crumbs and pecans in shallow dish. Coat marinated turkey with flour. Dip into eggs and then into bread crumb mixture. Heat 1 to 2 tablespoons of the oil in large skillet. Brown turkey on both sides until golden. Add more oil to skillet to brown remaining turkey. Serve turkey topped with Garlic Mayonnaise. Makes 6 servings.

(continued)

Garlic Mayonnaise: Finely chop 1 clove garlic in food processor. Add 1 egg yolk, 2 tablespoons wine vinegar, 1 tablespoon Worcestershire sauce, $\frac{1}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon ground ginger. Mix. With processor running, slowly pour $\frac{3}{4}$ cup vegetable oil through feed tube. Process $1\frac{1}{2}$ minutes. Remove to small bowl and stir in 1 finely chopped green onion and $1\frac{1}{2}$ teaspoons chopped pimiento. Cover and refrigerate. Makes about 1 cup.

Parmesan Seasoned Turkey

- 4 slices Butterball Slice 'N Serve Breast of Turkey, cut $\frac{3}{8}$ inch thick
- 2 tablespoons butter or margarine, melted
- 1 $\frac{1}{2}$ teaspoons grated Parmesan cheese
- Dash coarsely ground black pepper
- Dash crushed red pepper
- Dash onion powder

Combine butter, cheese, peppers and onion powder in small dish. Brush both sides of turkey with seasoned butter. Grill over medium coals 6 to 8 minutes or until hot. Turn over halfway through heating. Makes 4 servings.

Note: Turkey may be heated under broiler. Place turkey on broiler pan. Broil, 4 inches from heat, 8 minutes or until hot. Turn turkey over and baste with seasoned butter halfway through heating.

PARMESAN SEASONED TURKEY





BAKED FRITTATA ROLLS

Baked Frittata Rolls

- 9 ounces thinly sliced Swift Premium Deli Ham**
- 9 ounces thinly sliced Butterball Deli Turkey Breast**
- 2 packages (10 ounces each) frozen chopped spinach, thawed, squeezed dry**
- 1/2 cup chopped green onions**
- 1/2 cup chopped water chestnuts**
- 1/2 cup pine nuts**
- 9 ounces thinly sliced Swiss cheese**
- 6 eggs**
- 1 cup half and half**
- 6 tablespoons butter or margarine, melted, divided**
- 1 package (8 ounces) cream cheese, softened**
- 1 teaspoon fines herbes**
- 1/2 teaspoon onion salt**
- 1/8 teaspoon ground black pepper**
- 2 drops hot pepper sauce**
- 1 cup fine dried bread crumbs**
- 1/4 cup grated Parmesan cheese**

Preheat oven to 350°F. Combine spinach, green onions, water chestnuts and pine nuts in medium bowl. Set aside. Divide ham, turkey and Swiss cheese into 6 portions. Use 1 portion of each to make each roll. Top slice of ham with slice of turkey, then slice of Swiss cheese. Continue layering with remaining slices of the portion. Spoon $\frac{1}{6}$ of the spinach mixture in center of meat-cheese layers; wrap layers tightly around filling. Secure roll with wooden pick. Repeat to make remaining rolls. Arrange seam side down in buttered 13×9×2-inch baking dish.

Beat eggs, half and half, 2 tablespoons of the butter, the cream cheese, fines herbes, onion salt, pepper and hot pepper sauce in medium bowl with wire whisk until well blended. (Longer beating will insure a light, fluffy frittata.) Carefully pour egg mixture over meat rolls. Set baking dish in larger pan with water to come $\frac{1}{2}$ inch up sides of dish. Bake about 40 minutes. Meanwhile, combine bread crumbs, remaining 4 tablespoons butter and Parmesan cheese in small bowl. After 30 minutes of baking, top meat rolls and egg mixture with crumbs; continue baking. When done, a knife inserted in egg mixture near center should come out clean. Cut into 6 portions with a roll in the center of each. Makes 6 servings.

Turkey with Tangy Lemon Sauce

**6 slices Butterball Slice 'N Serve Breast of Turkey, cut
 $\frac{3}{8}$ inch thick**

1½ cups water

**1½ tablespoons cornstarch, dissolved in 2 tablespoons
water**

1½ teaspoons chicken bouillon granules

1 teaspoon finely chopped pimiento

$\frac{1}{2}$ teaspoon chopped chives

1 teaspoon shredded lemon peel (zest)

Combine water, dissolved cornstarch and bouillon in 10-inch skillet. Cook and stir over medium-high heat until thickened, about 4 minutes. Stir in pimiento and chives. Add turkey. Reduce heat to low; cover and simmer 6 minutes or until turkey is hot. Rearrange turkey halfway through heating. Remove turkey from sauce, place on platter and keep warm. Add lemon peel to sauce; simmer 1 minute. For more lemon flavor, simmer longer. Spoon sauce over turkey. Makes 6 servings.

Turkey with Apple-Pear Dressing

6- pound Butterball Breast of Turkey, thawed if frozen

3 tablespoons butter or margarine

1 cup chopped unpared red apple

1 cup chopped unpared firm pear

½ cup large pecan pieces

¼ cup maple-flavored syrup

8 cups cubed raisin bread (about 10 slices)

½ cup chicken broth or water

Apple-Cinnamon Sauce (recipe follows)

Prepare turkey in oven or on grill according to package directions. Meanwhile to prepare stuffing, melt butter in large skillet over medium heat. Saute apple and pear about 4 minutes. Add pecans and syrup; heat 1 minute more. Combine fruit mixture and bread cubes in large bowl. Add broth and toss. Return dressing to skillet; cover. Heat over low heat 10 to 12 minutes, stirring 3 to 4 times, or spoon dressing into 2-quart casserole. Cover and bake alongside turkey during last 35 to 40 minutes of roasting time. Prepare Apple-Cinnamon Sauce. Slice turkey and serve with dressing and sauce. Makes 8 servings (4 cups dressing).

Microwave Directions: Prepare turkey in microwave oven according to package directions. During standing time, prepare dressing. Place butter, apple and pear in 3-quart casserole. Cover and **microwave** on High (100%) 5 to 6 minutes or until fruit softens, stirring twice. Add pecans and syrup; **microwave** on High 1 minute. Stir bread cubes into fruit mixture. Add broth and toss. Cover and **microwave** on High 4 to 5 minutes or until hot, stirring once. Prepare Apple-Cinnamon Sauce. Slice turkey and serve with dressing and sauce. Makes 8 servings (4 cups dressing).

Apple-Cinnamon Sauce

1 tablespoon butter

1 teaspoon chicken bouillon granules

2 tablespoons cornstarch

1½ teaspoons sugar

½ teaspoon ground cinnamon

2 cups apple juice

Melt butter in medium saucepan over medium heat until lightly browned. Combine bouillon granules, cornstarch, sugar and cinnamon in small bowl. Gradually blend in apple juice. Add mixture to browned butter; cook and stir over medium heat until thickened. Makes 2 cups.

Microwave Directions: Place butter in 4-cup glass measure. **Microwave** on High (100%) 4 minutes or until butter is light brown. Combine bouillon

granules, cornstarch, sugar and cinnamon in small bowl. Gradually blend in apple juice. Add mixture to browned butter. **Microwave** on High 6 to 7 minutes or until thickened, stirring 3 times. Makes 2 cups.

Scallop Skewers

- 12 Sizzlean Breakfast Strips
- 6 tablespoons butter or margarine
- 1 teaspoon dried chervil leaves
- 1 teaspoon paprika
- Dash lemon pepper
- 2 pounds fresh scallops
- Hot cooked rice, optional

Melt butter in small saucepan over medium heat; add seasonings. Broil Sizzlean strips, 6 inches from heat, until partially done; drain on paper towels and set aside. Rinse scallops and pat dry.

On skewers, alternately thread Sizzlean strips and scallops, forming an S-curve design around scallops with Sizzlean strips. Arrange skewers on broiler pan. Brush with seasoned butter; broil, 6 inches from heat, 5 to 7 minutes per side, basting often with butter until Sizzlean strips and scallops are done. Serve over rice. Makes 6 servings.

SCALLOP SKEWERS





TURKEY WITH WINE-GLAZED VEGETABLES

Turkey with Wine-Glazed Vegetables

- 3- pound Butterball Boneless Breast of Turkey or Boneless Turkey, thawed if frozen**
- Vegetable oil**
- 1 teaspoon dried rosemary leaves, divided**
- 1 teaspoon dried thyme leaves, divided**
- 8 carrots, cut into 1/2-inch slices**
- 8 small red potatoes, unpared, cut into quarters**
- 4 small onions, cut into halves**
- 1 cup chicken broth**
- 1/3 cup white wine**
- 1 medium clove garlic, minced**
- 2 bay leaves**
- 4 ribs celery, cut into 1-inch pieces**
- 4 teaspoons cornstarch, dissolved in 1 tablespoon white wine**

Brush turkey with oil; sprinkle with 1/2 teaspoon of the rosemary and 1/4 teaspoon of the thyme. Roast according to package directions.

Meanwhile, place carrots, potatoes and onions in 2-quart casserole. Combine broth, 1/3 cup wine, garlic, bay leaves, remaining 1/2 teaspoon rosemary and remaining 3/4 teaspoon thyme in small saucepan. Bring to a boil over high heat. Reduce heat to low; simmer 3 minutes. Pour over vegetables; cover. Bake alongside turkey during last hour of roasting time. After 45 minutes, add celery.

When done, remove turkey from oven, wrap in foil and let stand 15 minutes before removing netting. Remove vegetables from oven and discard bay leaves. Drain broth into small saucepan. Add turkey pan drippings. Gradually stir dissolved cornstarch into broth mixture. Cook and stir over medium heat until clear and thickened. Pour over hot vegetables and serve with sliced turkey. Makes 8 servings.

Turkey with Regal Cherry Sauce

**9 slices Butterball Slice 'N Serve Breast of Turkey, cut
3/8 inch thick**

1 cup cherry preserves

1/8 teaspoon ground cinnamon

2 tablespoons dry sherry

To make sauce, combine preserves and cinnamon in small saucepan. Heat over medium heat to melt preserves. Stir in sherry. Heat turkey according to package directions. Serve sauce over turkey. Makes 9 servings (1 cup sauce).

Microwave Directions: To make sauce, combine preserves and cinnamon in 2-cup glass measure. **Microwave** on High (100%) 1½ to 2 minutes or until preserves melt, stirring once. Stir in sherry. Heat turkey according to package directions. Serve sauce over turkey. Makes 9 servings (1 cup sauce).

Grilled Franks with Onion Relish

1 package (16 ounces) Eckrich Jumbo Franks

6 medium onions, sliced

2 tablespoons butter or margarine

1 tablespoon prepared mustard

1/2 teaspoon salt

1/8 teaspoon ground black pepper

8 slices sandwich bread, toasted

Cook onions in large skillet over medium heat about 20 minutes, stirring occasionally, until quite dry. Add butter; cook and stir about 20 minutes until onions are golden. Stir in mustard, salt and pepper. Split franks lengthwise and heat 2 minutes on grill or under broiler, 4 inches from heat, with split sides toward heat. Remove; fill each frank with onion mixture. Grill or broil 2 minutes more to heat through. Serve each on slice of toast for an open-faced sandwich. Makes 8 servings.

NIBBLING PLEASURES

Anytime Snacks

Cheesy Peperoni Bites

- ½ pound Swift Premium or Margherita Deli Sandwich
Peperoni, unsliced**
- 1 cup all-purpose flour**
- 1 cup yellow cornmeal**
- 4 teaspoons baking powder**
- ¼ teaspoon salt**
- ⅛ teaspoon ground red pepper**
- 2 eggs, lightly beaten**
- 1 cup milk**
- ¼ cup vegetable oil**
- ½ cup (2 ounces) shredded Monterey Jack cheese**
- ¼ cup drained diced green chilies**

Preheat oven to 400°F. Cut five ⅛-inch-thick slices from peperoni; cut each slice into 8 wedges. Set aside. Cut remaining peperoni into ¼-inch cubes. Combine flour, cornmeal, baking powder, salt and pepper in large mixing bowl. Combine eggs, milk and oil in small bowl; add to flour mixture, stirring just until dry ingredients are moistened. Fold in cheese, chilies and cubed peperoni. Spoon batter into greased mini-muffin pan cups, filling each almost to top. Top each muffin with 1 wedge of reserved peperoni, pressing halfway into batter. Bake 10 to 12 minutes or until golden brown. Remove from pans immediately and serve warm or at room temperature. Makes about 3½ dozen.

CHEESY PEPERONI BITES



Beef Gems

- 10 ounces thinly sliced Peter Eckrich Deli Roast Beef
- 1 package (8 ounces) cream cheese, softened
- ¼ cup minced carrot
- ¼ cup minced green bell pepper
- ¼ cup minced radish
- ¼ cup minced cucumber
- 1½ teaspoons lemon juice
- ⅛ teaspoon onion powder
- Dash ground white pepper
- Crackers (about 3×2 inches)

Combine cream cheese, vegetables, lemon juice, onion powder and pepper in small bowl. Fold each slice of roast beef to fit crackers, cutting roast beef if necessary. Spread cream cheese mixture over center of roast beef. Makes about 14 to 16 open-faced crackers.

Ham and Pineapple Appetizers

- 1 pound thinly sliced Swift Premium or Peter Eckrich Deli Honey Cured Ham
- 1 package (8 ounces) cream cheese, softened
- 1 can (8 ounces) crushed pineapple, drained
- 1 can (16 ounces) New England brown bread with raisins
- Fresh parsley

Combine cream cheese and pineapple in small bowl. Cut bread into ¼-inch-thick slices. Spread with cream cheese mixture; cut into quarters. Cut ham into 4×1-inch strips. Fold each strip and place on appetizer. Top with a dab of cream cheese mixture and a piece of parsley. Makes 80 bite-sized appetizers.

LEFT TO RIGHT: BEEF GEMS, HAM AND PINEAPPLE APPETIZERS



Turkey Rice Cake Treats

- 4 thin slices Butterball Deli Turkey Breast**
- ¼ cup mayonnaise**
- 4 teaspoons orange marmalade**
- 4 rice cakes**
- 4 slices kiwifruit**

Combine mayonnaise and marmalade in small bowl. Spread on rice cakes. Top with turkey and kiwifruit. Makes 4 open-faced sandwiches.

Pizza Bread Pronto

- ½ pound sliced Swift Premium or Margherita Deli Peperoni**
- Butter or margarine, softened**
- 4 mini French rolls, 8 inches long, sliced lengthwise**
- Grated Parmesan cheese**
- 1 can (8 ounces) pizza sauce**
- Sliced mozzarella cheese**
- Dried oregano leaves**

Spread butter over cut sides of rolls and sprinkle with Parmesan cheese. Broil, 4 inches from heat, until lightly browned. Spread several tablespoons pizza sauce over each. Layer peperoni over sauce. Top with mozzarella cheese and sprinkle with oregano. Broil until cheese melts. Serve hot. Makes 8 servings.

Bologna Pinwheels

- 1 package (8 ounces) Eckrich Bologna**
- 4 ounces cream cheese, softened**
- 1½ teaspoons lemon juice**
- 1½ teaspoons prepared horseradish**
- ¼ teaspoon dry mustard**
- Crackers, optional**

Blend cream cheese, lemon juice, horseradish and mustard until smooth in small bowl. Spread about 1 tablespoon of the cream cheese mixture over each slice of bologna. Roll up jelly-roll fashion and place seam side down on plate. Cover and refrigerate at least 1 hour. To serve as a meat appetizer, slice each roll into 4 pinwheels. To serve on crackers, slice each roll into 8 pinwheels and place on small crackers. Makes 32 meat appetizers or 64 cracker appetizers.

Peperoni Whip

- 5 ounces Swift Premium Deli Peperoni**
- 2 packages (3 ounces each) cream cheese, softened**
- ½ cup whipping cream, whipped**
- 4 tablespoons chopped fresh parsley**
- Crackers, Melba toast or toasted party rye bread**

Blender Method: Hold peperoni under hot running water and remove skin. Cut lengthwise into halves, then cut crosswise into ¼-inch pieces. Grind on “low” or “chop” speed. Add cream cheese, whipped cream and parsley. Blend until just mixed, stopping blender to scrape down sides if necessary. Serve with crackers, Melba toast or party rye bread. Makes 2 cups.

Food Processor Method: Hold peperoni under hot running water and remove skin. Cut peperoni into small pieces. Using cutting blade, chop peperoni and remove from bowl. Chop parsley and remove. Cut cream cheese into cubes and process until smooth. Add peperoni and parsley to cheese. Process to mix. Remove from processor bowl and combine with whipped cream in medium bowl. Serve with crackers, Melba toast or party rye bread. Makes 2 cups.

Vegetable Sausage Rounds

- 6 Swift Premium Brown 'N Serve Microwave Sausage Links, thawed, cut lengthwise into halves**
- 1 cup (4 ounces) shredded Cheddar cheese, divided**
- ¾ cup coarsely shredded zucchini**
- ½ cup coarsely shredded carrot**
- 1 jar (2½ ounces) sliced mushrooms, drained**
- 3 English muffins, split, toasted**

Microwave Directions: Combine ¾ cup of the cheese, the zucchini, carrot and mushrooms in small bowl. Arrange English muffin halves on microwave-safe rack in microwave-safe dish. Spoon ½ of the vegetable mixture on muffins. Place sausage on vegetable mixture and spoon remaining vegetable mixture over sausage. Sprinkle with remaining ½ cup cheese. **Microwave** on High (100%) 3 minutes or until sausage is hot and cheese melts, rotating dish once. Makes 3 to 6 servings.



ZESTY GLAZED FRANK BITES

Zesty Glazed Frank Bites

- 1 package (16 ounces) Eckrich Franks**
- $\frac{1}{4}$ cup green taco sauce**
- $\frac{1}{4}$ cup apricot preserves**
- $\frac{1}{4}$ teaspoon ground cumin**

Combine taco sauce, preserves and cumin in medium skillet. Cut each frank diagonally into 5 pieces. Add franks to taco sauce mixture and heat over medium heat about 15 minutes. Stir occasionally to coat franks with glaze. Makes 40 to 50 pieces.

Garden Patch Sandwich Spread

- 2 cups (12 ounces) chopped cooked Butterball Turkey**
- $\frac{1}{2}$ cup minced carrots**
- $\frac{1}{2}$ cup minced celery**
- $\frac{1}{2}$ cup mayonnaise**
- 2 tablespoons sour cream**
- 1 tablespoon minced chives**
- $\frac{1}{2}$ teaspoon curry powder**
- $\frac{1}{4}$ teaspoon salt**

Blend all ingredients in medium bowl. Cover and refrigerate 1 hour. Use for sandwiches, appetizers or salads. Makes $2\frac{1}{2}$ cups.

Party Creations

Sweet-Sour Sausage Appetizer

- 1 pound Eckrich Smoked Sausage, cut into ½-inch slices**
- ½ cup packed brown sugar**
- 2 tablespoons cornstarch**
- 1 can (20 ounces) pineapple chunks, drained, reserve juice**
- 2 tablespoons soy sauce**
- ¼ cup vinegar**
- 1 medium green bell pepper, cut into pieces**

Brown sausage in medium skillet over medium heat; drain on paper towels. Combine brown sugar and cornstarch in medium saucepan. Add reserved pineapple juice and soy sauce; stir until well blended. Cook over medium heat until thickened, stirring constantly. Add vinegar, pineapple, green pepper and sausage. Heat until hot. Serve in chafing dish. Makes about 36 pieces.

Peanut Turkey Pâté

- 2 cups (12 ounces) finely chopped cooked Butterball Turkey**
- 1 envelope (1.25 ounces) onion soup mix**
- 1 cup sour cream**
- ¼ cup mayonnaise**
- ½ cup finely chopped unsalted peanuts**
- 1 tablespoon finely chopped red bell pepper**
- 1 tablespoon chopped fresh parsley**
- Assorted crackers**

Combine all ingredients except crackers in small bowl. Cover and refrigerate. Serve with crackers. Makes 2 cups.

SWEET-SOUR SAUSAGE APPETIZER



Turkey Satay Appetizer

2¼ cups (¾ pound) bite-sized cubes Butterball Slice 'N

Serve Breast of Turkey

2 teaspoons lemon juice

½ teaspoon curry powder

⅛ teaspoon paprika

Peanut Sauce (recipe follows)

Place turkey in medium bowl. Sprinkle with lemon juice, curry powder and paprika. Stir to distribute spices over turkey. Arrange turkey on broiler pan. Broil, 4 to 5 inches from heat, 3 to 4 minutes per side or until turkey is heated through. Serve with Peanut Sauce. Makes about 48 appetizers.

Microwave Directions: Place turkey in medium bowl. Sprinkle with lemon juice, curry powder and paprika. Stir to distribute spices over turkey. Place on microwave-safe tray; **microwave** on High (100%) 3 minutes or until hot, turning cubes over once. Serve with Peanut Sauce. Makes about 48 appetizers.

Peanut Sauce: Blend ⅔ cup creamy peanut butter, ⅔ cup milk, 2 teaspoons molasses, 2 teaspoons finely shredded onion, 2 small crushed garlic cloves, 1 teaspoon ground coriander, ¼ teaspoon ground cumin and ½ to 1 teaspoon crushed red pepper in blender or food processor until smooth. Serve at room temperature. Makes 1⅓ cups.

Fourth Down Salami Snacks

**¾ pound thinly sliced Swift Premium Deli Hard Salami,
divided**

4 refrigerated pie crusts

2 teaspoons all-purpose flour, divided

2 tablespoons country Dijon mustard, divided

**2 cups (8 ounces) shredded sharp Cheddar cheese,
divided**

¾ cup thinly sliced green onions, divided

1 egg, separated

FOURTH DOWN SALAMI SNACKS



Unfold 1 pie crust. Sprinkle 1 teaspoon of the flour over 1 side of crust and place floured side down on ungreased baking sheet. Spread crust with 1 tablespoon of the mustard to within 1 inch of edge. Arrange $\frac{1}{2}$ of the salami over mustard, overlapping slices as necessary. Top with $\frac{1}{2}$ of the cheese and $\frac{1}{2}$ of the green onions. Cover and refrigerate egg yolk. Lightly brush edges of crust with lightly beaten egg white. Unfold second pie crust and place on top. Press edges firmly with tines of fork to seal. Repeat procedure using remaining ingredients and second baking sheet. Cover and refrigerate at least 1 hour or overnight. Preheat oven to 400°F. Before baking, lightly brush tops and edges with beaten egg yolk. Bake 20 to 25 minutes or until golden brown. Using pizza cutter or sharp knife, cut each into 16 wedges. Makes 32 snacks.

Note: To make a decorative shape, such as a football, unfold pie crust and trim to desired shape. Trim second pie crust to match. Continue using same directions for assembling and baking. Garnish as desired.

Party Pizza

$\frac{1}{2}$ pound Eckrich Beef Smoked Sausage, cut into $\frac{1}{4}$ -inch slices

1 loaf (16 ounces) frozen bread dough, thawed
Cornmeal

2 tablespoons butter or margarine

$1\frac{1}{2}$ cups green bell pepper strips

$1\frac{1}{2}$ cups sliced onions

8 ounces fresh mushrooms, sliced

3 cups (12 ounces) shredded mozzarella cheese, divided

1 jar (8 ounces) pizza sauce

1 teaspoon dried oregano leaves

$\frac{1}{2}$ teaspoon dried basil leaves

$\frac{1}{2}$ teaspoon fennel seeds

$\frac{1}{2}$ cup grated Parmesan cheese

Let bread dough warm and start to rise. Preheat oven to 425°F. Sprinkle cornmeal in 12-inch circle on buttered pizza pan or baking sheet. Place bread dough on cornmeal; stretch and pull to fit 12-inch circle. Bake 7 minutes. Remove from oven. Melt butter in medium skillet over medium-high heat; add green peppers, onions and mushrooms. Saute until vegetables just begin to lose their crispness. Stir in sausage. Cover bread with $\frac{1}{2}$ of the mozzarella cheese. Combine pizza sauce, oregano, basil and fennel seeds in small bowl; spread over mozzarella cheese. Top with sausage mixture. Return to oven and bake 20 to 25 minutes more or until done. Top with remaining $1\frac{1}{2}$ cups mozzarella cheese; sprinkle with Parmesan cheese. Return to oven and bake until mozzarella melts, about 5 minutes more. To serve, cut into wedges or squares. Makes 1 pizza, 12-inch diameter.

Turkey-Artichoke Buffet Pizza

- ¾ pound Butterball Deli Turkey Breast, diced**
- 2 cans (8 ounces each) refrigerated quick crescent dinner rolls**
- 1 package (8 ounces) cream cheese, softened**
- 1 to 2 tablespoons orange juice**
- 1 teaspoon shredded orange peel (zest)**
- 1 cup artichoke hearts, drained, chopped**
- ½ cup chopped fresh mushrooms**
- ½ cup very small broccoli flowerets**
- ¼ cup chopped green bell pepper**
- ¼ cup chopped red bell pepper**
- ½ cup chopped pitted ripe olives**
- ½ cup chopped green onions**

Preheat oven to 375°F. Separate dough into 4 long rectangles. Place rectangles crosswise in ungreased 15×10×1-inch baking pan; press to cover bottom and 1 inch up sides to form crust. Bake 14 to 18 minutes or until golden brown. Cool completely.

Blend together cream cheese, orange juice and orange peel in small bowl. Spread over crust. Top with turkey, artichokes, mushrooms, broccoli and peppers. Sprinkle with olives and green onions. Cut into 1½-inch square pieces. Makes 60 appetizers.

Rio Grande Eggplant Appetizers

- ½ pound Swift Premium Deli Peperoni, chopped fine**
- ⅔ cup finely crushed nacho or corn chips**
- ⅓ cup seasoned dried bread crumbs**
- 3 tablespoons grated Parmesan cheese**
- 1 eggplant (about 1 to 1¼ pounds)**
- ⅓ to ½ cup mayonnaise**
- 4 green onions, chopped fine**
- ½ red bell pepper, chopped fine**
- ½ cup picante salsa or taco sauce**
- 1⅓ cups (5.3 ounces) shredded Monterey Jack cheese with jalapeño peppers, divided**

Preheat oven to 400°F. Combine crushed nacho chips, bread crumbs and Parmesan cheese. Peel eggplant; cut into round slices about ½ inch thick. Lightly spread cut sides of eggplant with mayonnaise; coat with crumb mixture. Place on lightly greased baking sheet, leaving space between slices. Bake 10 minutes or until lightly browned on bottom. Remove from oven and turn slices over with spatula.

While eggplant is baking, combine peperoni, green onions and red pepper in medium bowl. Stir in picante salsa and 1 cup of the Monterey Jack cheese. Top eggplant slices with peperoni mixture; spread to cover. Sprinkle with remaining $\frac{1}{3}$ cup Monterey Jack cheese. Return to oven and bake 8 minutes more or until peperoni mixture is hot and bubbly. Cut large slices into 4 pieces and smaller slices into 2 or 3 pieces. Makes about 32 appetizers.

Dilly-Dairy Ham and Spinach Cheesecake

- $\frac{3}{4}$ pound Swift Premium Deli Ham, diced**
- $1\frac{1}{3}$ cups whole grain rye cracker crumbs**
- $\frac{1}{4}$ cup butter or margarine, melted**
- $1\frac{1}{2}$ teaspoons dried dill weed, divided**
- 2 tablespoons vegetable oil**
- $\frac{1}{2}$ cup minced onion**
- $\frac{1}{3}$ cup minced green bell pepper**
- 1 package (10 ounces) frozen chopped spinach, thawed,
squeezed dry**
- 1 pound ricotta cheese**
- 1 cup (4 ounces) shredded Gouda cheese**
- 4 eggs**
- 2 tablespoons pickle relish**
- 1 cup sour cream, divided**

Preheat oven to 300°F. Combine cracker crumbs and butter in small bowl. Press firmly onto bottom of 8-inch springform pan. Sprinkle with $\frac{1}{2}$ teaspoon of the dill weed. Set aside. Heat oil in large skillet over medium-high heat; saute onion and green pepper until onion is tender. Add spinach; cook and stir 3 minutes. Cool. Mix together cheeses in large bowl. Add eggs, one at a time, beating well after each addition. Stir in ham, spinach mixture, pickle relish, $\frac{1}{3}$ cup of the sour cream and $\frac{1}{2}$ teaspoon of the dill weed. Spoon and spread mixture over crumbs. Bake 1 hour 20 minutes or until center is set. Turn off oven and let cheesecake stand in oven with door slightly open about 1 hour. Combine remaining $\frac{2}{3}$ cup sour cream and remaining $\frac{1}{2}$ teaspoon dill weed. Spread on top of cheesecake. Serve immediately or cover and refrigerate until ready to serve. Makes 18 to 24 appetizers or 6 entree servings.

Meat and Poultry Storage Information

The proper handling and storage of meat and poultry products are vital in maintaining the highest quality and flavor. Following recommended storage procedures is an important part of food safety.

For safe food handling, all work areas, equipment and hands should be clean. After the preparation of uncooked poultry and meat, use hot, soapy water to clean the areas and equipment that come in contact with the food. This is very important to prevent the contamination of other foods.

Maintaining the correct temperature of food is also an important part of food safety. Keep food cold, below 40°F, or keep food hot, above 140°F. Meat and poultry products should be refrigerated promptly after purchasing. Perishable foods should not be held at room temperature longer than 2 hours. Frozen meat and poultry can be thawed in the refrigerator or, if in a sealed package, in cold water.

Uncooked turkey should be refrigerated at 40°F or lower in the unopened wrapper on a tray. Frozen uncooked turkey should be stored in the freezer (0°F or lower) no more than 7 months for maximum flavor. Long term freezer storage does not create a food safety problem. Turkey may be refrozen if it still contains ice crystals or if it is still cold to the touch and has not been held at refrigerator temperature longer than 1 to 2 days. Refreezing often reduces the quality of meat and poultry.

Processed meat and poultry are best stored in the original package. After opening the vacuum-sealed package, place the product in a sealed food storage container or plastic bag, or wrap the product in plastic wrap or foil. Freezing is not recommended for processed meat and poultry products since the flavor deteriorates more quickly at freezer temperatures. However, if it is necessary to freeze these products, they can be frozen up to 2 months. Unopened packages may be placed directly in the freezer. The product from an opened package should be wrapped tightly in moisture/vapor-proof freezer wrap. Label the package with the contents and date.

The information given in the following chart, Storage Time Recommendations for Swift-Eckrich Products, should be used as a guideline. It is difficult to know exactly how products have been handled prior to purchase. Discard the product if there are any signs of spoilage, such as a puffy package, milky juices or off-odor or -color.

STORAGE TIME RECOMMENDATIONS FOR SWIFT-ECKRICH PRODUCTS

Product	Refrigerator (36 to 40°F)	Freezer (0°F or lower)
Butterball Turkey, Breast of Turkey, Boneless Turkey		
Frozen uncooked turkey		6 to 7 months
Thawed uncooked turkey	2 to 4 days	
Fresh uncooked turkey	2 to 4 days	
Cooked turkey	3 days	2 months
Butterball Slice 'N Serve Turkey, Turkey Cold Cuts		
Unopened package	3 days beyond sell-by-date	
Opened package	2 to 3 days	
Brown 'N Serve Sausage Links		
Refrigerated	3 days beyond sell-by-date	30 days
Frozen	5 to 7 days	30 days
Eckrich Country Sausage		
Unopened package	3 days beyond sell-by-date	30 days
Opened package	2 to 3 days	
Eckrich Smok-Y-Links Sausage		
Unopened package	3 days beyond sell-by-date	
Opened package	5 days	
Sizzlean Breakfast Strips		
Unopened package	3 days beyond sell-by-date	60 days
Opened package	5 days	
Eckrich Smoked Sausage		
Unopened package	3 days beyond sell-by-date	
Opened package	5 days	
Eckrich Franks		
Unopened package	3 days beyond sell-by-date	
Opened package	3 days	
Eckrich Cold Cuts		
Unopened package	3 days beyond sell-by-date	
Opened package	3 days	
Deli Meats		
Sliced Roast Beef, Turkey Breast	2 to 3 days	
Sliced Ham, Smoked Turkey, Luncheon Meats	3 to 5 days	
Sliced Genoa Salami	1 week	
Sliced Peperoni, Hard Salami	2 weeks	

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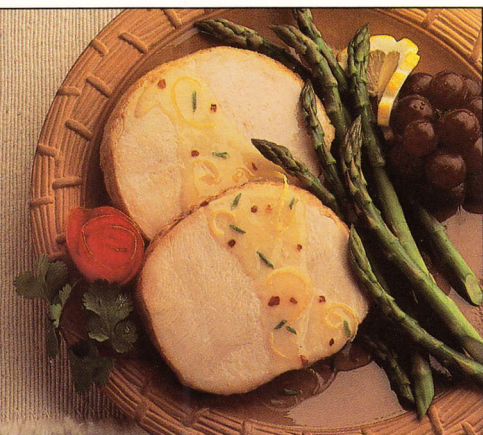
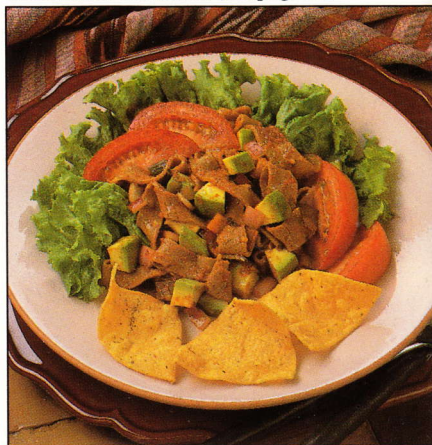
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Delicious, satisfying, home-style cooking is here for the making. Swift-Eckrich takes you through the day with over 110 exciting recipes. These great-tasting dishes will be sure to tempt your family to the table and win raves for you. Also, a plus for the busy cook, they are easy to prepare and use quality Swift-Eckrich meat products. Choose from appealing breakfast ideas, fabulous soups, splendid salads, innovative sandwiches, marvelous entrees and irresistible snacks. As an added bonus, many of the recipes have microwave directions!

Marinated Beef Salad (see page 35)



Turkey with Tangy Lemon Sauce
(see page 75)

Party Pizza (see page 89)

