THE 4TH EARL OF SANDWICH took a chance when he asked for table service so he wouldn't have to lay down his cards. But you'll win every trick with any of the "Which Cheesewhich?" recipes. With Americans eating more than 200 million sandwiches daily, hold a winning hand with something other than a grilled cheese. Cheese will be the winning suit for appetizers, entrées and desserts. And you'll have every taste trump, too.

Appealing Appetizers

CHEDDAR APPETEASERS

1/2 loaf (3/4 pound) unsliced sandwich bread
Butter, softened
1/2 teaspoon basil leaves or chili powder
2 cups (8 oz.) shredded Cheddar cheese
Cooked shrimp, cut in half
Sliced pimento-stuffed olives
Cherry tomatoes, halved
Green pepper strips

Trim crusts from bread; cut loaf into 4 lengthwise slices. Place slices side by side on foil-lined baking sheet. Toast both sides of bread under broiler; butter then sprinkle with basil leaves. Sprinkle cheese over all. Each slice of bread is to be cut into 8 pieces to make a total of 32 appetizers. Arrange shrimp, olives, cherry tomatoes or green pepper so they will be in center of each individual piece. Broil 1-2 minutes or until cheese is melted. Cut and serve. Makes 32.

HAM AND CHEESE CANAPÉS

1 cup (4 oz.) shredded Cheddar cheese
1/2 cup finely chopped cooked ham
1/4 cup sweet pickle relish
1/4 cup dairy sour cream
1 loaf (1 lb.) unsliced sandwich bread
Butter, softened

In a bowl combine cheese, ham, relish and sour cream. (Yield: approx. 1 1/2 cups.) Cut crusts from bread. Slice bread lengthwise into four 3 x 7-inch strips. Place on foil-lined baking sheet. Butter each strip, then spread about 1 1/3 cup of the cheese mixture on each. Broil 3 inches below heat until cheese melts. Cut into 1 1/2 x 1-inch pieces for serving. Makes 56.

CHEESEAPPLE SAUSAGESNACKS

2 Delicious or Winesap apples, cored
12 slices party rye bread, buttered
2 cans (5-oz. each) Vienna sausage
1 Baby Gouda cheese, cut into 12 wedges (about 10 oz.)
Ground cloves

Slice each apple into 6 rings; place an apple ring on each bread slice. Cut 12 sausages in half lengthwise; place two halves cut side down on each apple ring. Broil 2 minutes or until sandwich is hot. Cut 2 remaining sausages crosswise into 6 slices each for garnish. Top sandwiches with a Gouda wedge and sausage slice. Broil 2-3 minutes or until cheese is melted. Sprinkle with cloves. Makes 12 servings.
Enticing Entrées

**POPEYE CHEESE AND BEEF**

- 1 package (5 oz.) frozen fried onion rings
- 1/3 cup dairy sour cream
- 1 teaspoon prepared horseradish
- 12 slices dark rye bread, buttered
- 12-18 slices cooked roast beef
- 6 slices (6 oz.) Muenster cheese
- Raw spinach leaves
- 6 slices tomato

Prepare onion rings according to package directions; set aside. Combine sour cream and horseradish; spread on bread. Top each of 6 bread slices with 2-3 slices roast beef, a slice of cheese, spinach, a slice of tomato and 2-3 onion rings. Top with remaining bread. Makes 6 servings.

**QUICKLY TOPPED FRANKS**

- 2 cups (8 oz.) shredded Cheddar cheese, at room temperature
- 1/4 cup catsup
- 2 tablespoons sweet pickle relish
- 2 teaspoons instant minced onion
- 1/2 teaspoon Worcestershire sauce
  - Frankfurter buns, split, buttered and toasted
  - Frankfurters, cooked and split lengthwise

In a mixing bowl whip cheese; add catsup, pickle relish, onion and Worcestershire sauce and continue beating until light and fluffy. (Yield: approx. 1 1/3 cups.) Spread cheese mixture on the cut sides of each bun. Place frankfurters on buns. Spread additional cheese in center of franks.

**Note:** Cheese mixture is also good as a dip for fresh vegetables.

**GRILLED ITALIAN CHEESEWICH**

- 2 1/2 cups (10 oz.) shredded Mozzarella cheese
- 3 ounces sliced hard salami, cut in julienne strips
- 1/4 cup chopped green pepper
- 2 tablespoons chopped green onion
- 1/3 cup milk
- 1 egg, beaten
- 12 slices Italian bread (about 1/2-inch thick)
- Butter

In a small bowl toss together cheese, salami, green pepper and onion. In a shallow dish combine milk and egg; dip one side of each bread slice in egg mixture. Place 6 slices, dipped side down, on a lightly buttered preheated griddle. Spoon about 1/2 cup filling onto each pressing down slightly. Top with remaining bread, dipped side up. Fry on both sides until golden brown and cheese is melted. Garnish with sweet peppers, if desired. Makes 6 servings.
OPEN-FACE CHIC-A-CHEESE

- 2 cups chopped cooked chicken
- 2/3 cup dairy sour cream
- 1/2 cup thinly sliced celery
- 1/2 cup (2 oz.) crumbled Blue cheese
- 1 teaspoon instant minced onion
- 1/4 teaspoon seasoned salt
- 3-4 spiced apple rings
- 6 slices whole wheat bread, buttered

In a bowl combine chicken, sour cream, celery, Blue cheese, onion and salt. Drain apple rings on absorbent paper. Cut 1 1/2 rings into fourths (6 pieces) for garnish; set aside. Chop remaining rings and add to chicken mixture. Chill to blend flavors. Place leaf lettuce on each bread slice; spread each with about 1/3 cup chicken mixture. Garnish with reserved apple pieces. Makes 6 servings.

TURKEY & ZUCCHINI RAREBIT

- 1/4 cup (1/2 stick) butter
- 1/4 teaspoon thyme
- 6 slices white or English muffin bread, toasted
- 12 slices turkey or chicken
- 12 wedges tomato (2 small tomatoes)
- 12 slices uncooked zucchini (1 medium zucchini)
- 1 envelope (1 1/2 oz.) white sauce mix
- 1 1/4 cups milk
- 1 cup (4 oz.) shredded Cheddar cheese

Melt butter; stir in thyme. Brush toasted bread with herb butter. Place 2 slices turkey on each bread slice; alternate 2 tomato wedges and 2 slices zucchini on each. Brush with remaining herb butter. Place on a baking sheet. Cover with aluminum foil and heat in a preheated 400° oven, 10 minutes or until heated through. Prepare white sauce mix according to package directions using 1 1/4 cups milk. Remove from heat; stir in cheese until melted. (Yield: 1 3/4 cups sauce.) Spoon sauce over sandwiches. Makes 6 servings.

DEVILED CHEESE DELIGHT

- 1 pound chopped cooked chicken or shrimp
- 2 cups (8 oz.) shredded Cheddar cheese
- 1 cup chopped celery
- 1/2 teaspoon salt
- 1 cup dairy sour cream
- 1 loaf Vienna bread
- 2 cans (4 1/2-oz. each) deviled ham
- 12 slices tomato

In a bowl toss together chicken, Cheddar cheese, celery and salt. Fold in sour cream; chill. (Yield: 5 cups.) Cut bread in half lengthwise; butter and toast under broiler. Partially cut through bread to make 6 servings per half. Spread each half with ham. Spoon about 2 1/2 cups chicken mixture on each half; top with tomato slices. Serve cold or wrap in heavy duty aluminum foil and heat in a preheated 400° oven, 25-30 minutes. Slice into portions and garnish with parsley, if desired. Makes 12 servings.
CHEESY CRABWICH

12 slices white bread
1/4 cup (1/2 stick) butter, melted
1 package (6 oz.) frozen crab meat, thawed and drained*
1 1/2 cups (6 oz.) shredded Brick cheese
1/3 cup dairy sour cream
1/4 cup chopped pimiento-stuffed olives
1 tablespoon fresh lemon juice

Cut bread slices into rounds 3 1/2-inches in diameter. Cut center out of 6 slices with a 1 1/2-inch diameter cutter. Brush both sides of bread with butter; place on baking sheet and lightly toast both sides under broiler. Coarsely chop crab meat. In a bowl combine crab meat, cheese, sour cream, olives and lemon juice. Reserve approximately 1/2 cup spread, divide remainder onto the 6 whole bread rounds. Top each sandwich with cut-out rounds. Divide remaining crab mixture into center holes of sandwiches. Heat in a preheated 350° oven, 10 minutes or until warmed through. Garnish with water cress, if desired. Makes 6 servings.

*Note: One 7 1/2 ounce can crab meat may be substituted for frozen crab meat. Reduce olives to 2 tablespoons.

SWISS TUNA CREOLE

TUNA SALAD:
1 can (9 1/4 oz.) tuna, drained and flaked
1 1/2 cups (6 oz.) shredded Swiss Cheese
1 cup finely chopped celery
1/2 teaspoon seasoned salt
1/2 cup dairy sour cream
12 slices day-old white bread, buttered

CREOLE SAUCE:
1 can (1 lb.) stewed tomatoes
2 teaspoons cornstarch

To prepare Tuna Salad: Combine tuna, cheese, celery and seasoned salt. Fold in sour cream. Spread about 1/2 cup filling on unbuttered side of 6 bread slices. Top with remaining 6 bread slices, buttered side out. Fry on lightly buttered preheated griddle until brown on both sides and cheese is melted. To prepare Creole Sauce: In a small saucepan combine tomatoes, cornstarch and 1/4 teaspoon thyme, if desired. Cook over medium heat, stirring constantly, until thickened; boil 2 additional minutes. Spoon about 1/3 cup over each sandwich. Makes 6 servings.

CHICK 'AM CHEDDARSANDWICH LOAF

2 cups (8 oz.) shredded Cheddar cheese, at room temperature
3/4 cup dairy sour cream
1 tablespoon dry sherry
1/4 cup chopped pimiento-stuffed olives
3/4 pound unsliced loaf sandwich bread
1 cup ham salad
1 cup chicken salad
1/2 cup chopped toasted almonds
In a small mixing bowl beat together cheese, sour cream and sherry until fluffy. To 1/2 cup cheese mixture add olives; set aside. Remove crusts from bread and cut into 4 lengthwise slices; roll bread with rolling pin to flatten slightly. Butter bread. Spread bottom slice with ham salad; second slice with reserved cheese-olive mixture. Combine chicken salad and 2 tablespoons almonds; spread on third slice bread. Reassemble loaf. Frost top and sides of loaf with remaining 1 1/4 cups cheese mixture. Garnish with remaining almonds and chopped parsley, if desired. Chill several hours. Let stand at room temperature 30 minutes before serving. Makes 8-10 servings.

Delectable Dessert

CAN'T DESSERT PIZZA

1/2 cup (1 stick) butter
1/4 cup sugar
1/4 teaspoon salt
1 cup (4 oz.) shredded Swiss cheese
1 1/4 cups all-purpose flour
2 tablespoons milk
1 cup flaked coconut

In a mixing bowl cream together butter, sugar and salt; gradually add cheese and beat until well combined. Add flour alternately with milk. Turn dough into a buttered pizza pan, 12-inches in diameter; pat dough out to cover pan. Crimp edges. Bake in a preheated 375°F oven, 5 minutes. Sprinkle coconut over top of crust and continue baking 15 minutes or until crust and coconut are lightly browned. Cool on wire rack. Top with one of the fruit variations below.* Makes 8-10 servings.

*Fruit Variations:

Spring Fruit: Arrange orange sections (about 3 oranges); fresh pineapple rings, cut in half (1 pineapple); and strawberries, halved (about 1 cup) on baked cheese crust. In a small saucepan melt 1/3 cup orange marmalade; stir in 1 tablespoon orange liqueur. Drizzle over fruit.

Summer Fruit: Arrange strawberries, halved (about 2 cups); fresh pineapple rings, cut in half (1 pineapple); and pecan halves (about 1/2 cup) on baked cheese crust. In a small saucepan melt 1/3 cup strawberry jelly; stir in 2 tablespoons strawberry liqueur. Drizzle over fruit.

Fall Fruit: Arrange apple slices (1 unpeeled apple); pear slices (1 unpeeled pear); honeydew balls (about 1 cup); and red grapes, halved and seeded (about 1/2 cup) on baked cheese crust. In a small saucepan melt 1/3 cup apple jelly; stir in 1 tablespoon creme de menthe. Drizzle over fruit.

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