

Tuna Fish Party Sandwich

Pepperidge Farm bread without crust.
Butter each slice of bread. Lay 2 pieces side by side.
Spread with tuna salad.
Then bread.
Then egg salad.
End with bread.

Mix 1 pint of sour cream and onion soup mix and frost the whole mess. Chill overnight.

Pita Filling

1 pound ground beef	1 tablespoon lemon juice
½ cup chopped onion	1 teaspoon garlic salt
¼ cup minced celery	½ teaspoon seasoned salt
¼ cup minced green pepper	¼ teaspoon pepper
1 15-ounce can tomato sauce with herbs	6 small round pita breads

Combine beef, onion, celery and green pepper in a 10" skillet and cook, forking about occasionally, over medium heat until meat has lost its redness. Stir in tomato sauce, lemon juice and seasonings and continue cooking at a simmer for 5 minutes. Cut bread rounds in half, crosswise, and fill pockets.

Original Kentucky Hot Brown

4 tablespoons (½ stick) butter	Salt and white pepper to taste
6 tablespoons flour, approximately	4 to 6 pieces toasted white bread
3 cups warm milk	Sliced roast turkey breast
6 tablespoons grated Parmesan cheese	Additional Parmesan cheese for topping
1 egg, beaten	8 to 12 strips bacon, fried crisp and
1 ounce of whipped cream (optional)	drained well

Melt butter. Add only enough flour to make a reasonably thick roux, enough to absorb all the butter. Gradually stir in warmed milk and Parmesan. Add egg to thickened sauce, but do not allow to boil. Remove from heat, fold in whipped cream if desired, and add salt and pepper to taste. Cut the toast slices in half diagonally.

To assemble, for each serving, place two toast halves on a flame-proof dish. Cover toast with a liberal amount of sliced turkey, and cover turkey with prepared sauce. Sprinkle additional Parmesan cheese over top. Place under broiler until sauce is speckled brown and bubbly. Remove and cross two strips of crisped bacon on top. Serve immediately. Makes four to six servings.