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Volume 41 | Number 1

Article 5

1961

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Recommended Citation

Warren, Alice (1961) "Leave Hotdogs at Home," *The Iowa Homemaker*: Vol. 41 : No. 1 , Article 5.

Available at: <http://lib.dr.iastate.edu/homemaker/vol41/iss1/5>

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Leave Hotdogs at Home

by Alice Warren, H. JI. 3

Whether it's off to the Ledges or out the back door, you're in the mood for a picnic. Hotdogs aren't the only possibility. An outdoor meal can be just as well-balanced and edible as a seven-course, formal dinner. It's all in the planning, and here are some ideas for the hostesses.

Appetites will be keener, so always plan for plenty of food — especially for the fellows. It's wise to have a main dish, a vegetable, bread or buns, a dessert, and something to drink.

It's not hard to change a hamburger to a Ranchburger. Accompany these hearty sandwiches with another surprise — Hawaiian Baked Beans, and your fellow picnickers will cheer!

RANCHBURGERS

1 loaf enriched French bread
1¼ pounds ground beef
½ teaspoon salt
1 cup finely chopped onion
Garlic salt
1 cup grated sharp cheese
Butter or margarine

Cut bread diagonally so slices are 8 inches long. Cut 8 slices, about ½ inch thick. Combine ground beef, salt, and onion. Shape into patties 8 inches long, the same size as bread slices. Place patties in skillet or on grill and brown on one side. Turn patties, season browned side with garlic salt and top with grated cheese. Cook until cheese is melted and meat thoroughly cooked. Spread one side of bread slices with butter or margarine, and toast. Place patties between toasted slices. Garnish with pickles and pimienta. Makes 4 sandwiches.

HAWAIIAN BAKED BEANS

1 16-ounce can of plain baked beans
2 slices of canned pineapple, cut in chunks
1 tablespoon of pineapple syrup
2 tablespoons of brown sugar
Dash of ground clove

Combine all ingredients and bake at 375° F. for 30 minutes, or heat on top of stove in a saucepan until thoroughly hot. Serves 4 people.

Spring isn't complete without a few showers, but never mind the weather. Try some easy party snacks that can be made inside. If it's a special occasion, prepare Easy Sherbet Punch. Keep Noodle Nibblers handy to munch on in your room.

EASY SHERBET PUNCH

1 pint of sherbet, any flavor desired
1 quart of cold gingerale
Just before serving place sherbet in a cold punch bowl, pour gingerale over sherbet slowly. Garnish with mint leaves or cherries. Serves 4.

NOODLE NIBBLERS

2 #303 cans chow mein noodles
1 cup mixed nuts
2 tablespoons soy sauce
2 tablespoons melted butter
½ teaspoon garlic salt
½ teaspoon onion salt
Put noodles in shallow pan or electric skillet. Combine remaining ingredients; pour over noodles, stirring gently with a fork. Heat for 3 minutes at 200° F. Stir occasionally and serve warm or cold. Store in a tightly covered container.

For an ever-popular treat make this simple fudge without beating, cooking, or fear of failure.

NO-COOK CHOCOLATE FUDGE

2 squares unsweetened chocolate
1 package (3 ounces) cream cheese
2 cups sifted confectioner's sugar
1 teaspoon vanilla
Dash of salt
½ cup chopped pecans
Melt chocolate over hot water. Cream the cheese until soft and smooth. Add confectioner's sugar gradually, creaming well. Add melted chocolate; blend. Add vanilla, salt, and nuts; mix well. Press into a buttered 9 x 5-inch pan. Chill until firm (about 15 minutes). Cut into 20 pieces.