

Dinner for a Crowd or for Two...

Today's recipes are designed for a crowd, or for just two persons. They are based on a trio of flavors — cheese, fruit and bread.

For company, there are the Pineapple-Herb Cheese Spread, Ham Loaf en Crouete and Orange-Pineapple Cheesecake. Planning an interesting and memorable dinner for two is helped along with three additional ideas: Double Cheese Soup, Stuffed Chicken Breasts with pineapple glaze and Puffy Shrimp and Cheese Casseroles.

PINEAPPLE-HERB-CHEESE SPREAD

8 ounce can Crushed Pineapple in Juice
8 ounce package cream cheese, softened
8 ounces Danish Natural Cream Cheese with Herbs

Wheat and Rye Goldfish Thins
Party Rye and Pumpernickel Slices

Drain pineapple, reserving 2 tablespoons juice; set aside. Using an electric mixer, combine cheeses. Add reserved pineapple juice, beating until light and fluffy. Fold in reserved crushed pineapple. Spoon into crock or serving bowl. Chill, covered, several hours or overnight. Remove from refrigerator 30 minutes before serving. Serve with Goldfish Thins and Party Slices. Makes 3 cups.

HAM LOAF EN CROUTE

1 sheet Pre-Rolled Puff Pastry
2 cans, 8 ounces each, Sliced Pineapple in juice
1 1/2 pounds ham, finely chopped or ground
1/2 cup finely-chopped celery

1 cup Herb Seasoned Stuffing
3 eggs
1 tablespoon water
Danish Blue Cheese Sauce*

Thaw pastry at room temperature until it can be unfolded, about 20 minutes. Meanwhile, drain pineapple slices, reserving 1/2 cup juice; set aside. Combine ham, celery, stuffing, 2 eggs and reserved pineapple juice; set aside. Preheat oven to 375 degrees. Unfold pastry sheet on lightly-floured board or canvas. Roll out to form 15 1/2 inch square. Trim 1 inch from 2 adjacent sides of pastry to form 14 1/2 inch square, reserving pastry trimmings for later use. Fit pastry square into ungreased 8 inch loaf pan, pleating corners to line smoothly. Divide reserved ham mixture into thirds. Press into pastry-lined pan forming layers with reserved pineapple slices, starting and ending with ham mixture and cutting pineapple slices to fit if necessary.

Beat together water and remaining egg. Fold ends and sides of pastry up and over top of loaf, brushing edges with egg mixture to seal. Turn out onto greased cookie sheet. Brush outside of loaf with egg mixture. Using reserved pastry trimmings, create designs as desired for top of loaf, cooling and attaching each with egg mixture. Clean any spilled egg mixture from cookie sheet. Bake in preheated oven 30 to 35 minutes or until crust is golden brown. Let stand 10 minutes. Remove from cookie sheet, slice and serve with Danish Blue Cheese Sauce. Makes 8 servings.

*Danish Blue Cheese Sauce:

3 tablespoons butter or margarine
1/4 cup all-purpose flour
1/2 teaspoon salt
1/8 teaspoon white pepper

2 cups milk
1 cup (1/4 pound) grated Havarti Cheese
1 tablespoon Danish Blue Cheese, crumbled

Melt butter in large saucepan. Stir in flour, salt and pepper until blended; cook 1 to 2 minutes. Stirring constantly, gradually add milk and cook until thickened. Add cheeses; remove from heat, stirring to melt. (May be prepared in advance and reheated over low heat, thinning with a little milk if necessary.) Makes 2 cups.

ORANGE-PINEAPPLE CHEESECAKE

Butter or margarine
20 Borden Cookies
1 1/2 pounds Natural Cream Cheese with Orange

4 eggs
1 cup sugar
Pineapple-Almond Glaze*

Preheat oven to 350 degrees. Butter bottom and sides of 8-inch springform pan. To form crust, stand 8 1/2 cookies on their sides around edge of pan. Line bottom of pan with remaining cookies, breaking as needed to fill in holes; set aside.

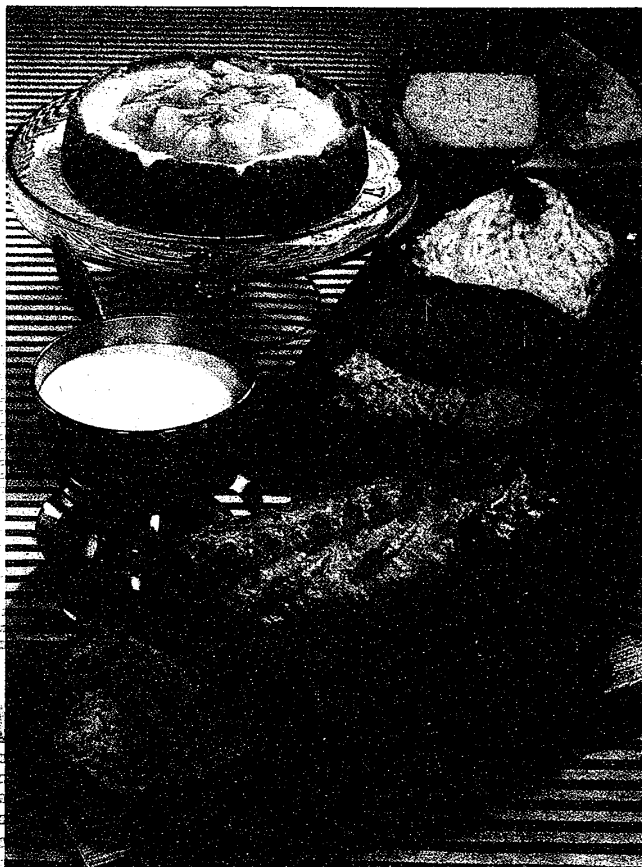
Using an electric mixer, cream 1/4 of cheese and 1 egg, continuing to add cheese and eggs, beating well after each addition. Gradually add sugar. Continue beating about 2 minutes. Pour into cookie-lined pan. Bake in preheated oven 35 minutes. Turn off oven, leaving cheesecake in oven an additional 45 minutes. Remove cheesecake from oven; chill until it reaches room temperature. Spoon Pineapple-Almond Glaze over center of cheesecake; refrigerate several hours or overnight. Makes 10 to 12 servings.

*Pineapple-Almond Glaze:

2 tablespoons sugar
2 teaspoons cornstarch
1/4 teaspoon ground ginger

8 ounce can Chunk Pineapple in juice
1 drop yellow food coloring
2 tablespoons toasted slivered almonds

Combine sugar, cornstarch and ginger in small saucepan. Drain pineapple chunks, stirring 1/3 cup juice into cornstarch mixture and beating until smooth. Continue draining pineapple chunks, blotting with paper towel if necessary to remove excess juice; set aside. Cook juice and cornstarch until clear and thickened, stirring constantly. Stir in food coloring. Chill until it reaches room temperature. Add reserved drained pineapple chunks and toasted almonds.



A fruity cheesecake, a pineapple herb cheese spread and a crispy-crust ham loaf are company fare.

DOUBLE CHEESE SOUP

2 tablespoons finely-chopped onion
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
3/4 cup beer
3/4 cup milk

1 cup (1/4 pound) shredded Cheese
1 cup (1/4 pound) shredded Cheese
Dash of cayenne pepper
Finely-chopped parsley

Saute onion in butter until tender. Blend in flour; cook 1 to 2 minutes. Stirring constantly, gradually add beer, then milk. Heat, stirring, just to boiling; remove from heat. Using a wire whisk, blend in cheeses until melted. Soup may be returned to low heat for about 1 minute, stirring constantly, if cheeses do not melt completely. Add cayenne. Serve immediately, topping each serving with parsley. Makes 2 servings, about 1 1/2 cups each.

PINEAPPLE-SPINACH SALAD

8 ounce can Chunk Pineapple in Juice
2 cups torn spinach leaves, washed with stems removed
2 slices red onion, separated into rings
1/4 cup vegetable oil

1 tablespoon lemon juice
1 1/2 teaspoons vinegar
2 teaspoons sugar
Dash of paprika
1/4 cup Onion and Garlic Croutons

Drain pineapple chunks, reserving 1 tablespoon juice. Place spinach leaves, pineapple chunks and onion rings in salad bowl. Combine vegetable oil, reserved pineapple juice, lemon juice, vinegar, sugar and paprika in jar with tight-fitting lid; shake well. (Salad may be prepared to this point and salad ingredients and dressing refrigerated separately.) To serve, pour desired amount of dressing over spinach mixture; toss. (Any remaining dressing may be refrigerated for future use.) Top with croutons. Makes 2 servings.

STUFFED CHICKEN BREASTS-PINEAPPLE GLAZE

2 teaspoons finely-chopped onion
2 teaspoons finely-chopped celery
3 small mushrooms, sliced
2 tablespoons butter or margarine
Dash of salt
Dash of pepper

1/4 cup water
1/2 cup Herb Seasoned Stuffing
2 whole chicken breasts, boned
4 thin slices Cheese
Pineapple-Almond Glaze*

Preheat oven to 375 degrees. Sauté onion, celery and mushrooms in butter until tender. Add salt, pepper and water; bring to a boil. Remove from heat and sprinkle stuffing over, tossing together with a fork. Set aside. Rinse chicken breasts; pat dry. Flatten each with a mallet between 2 sheets of waxed paper. Place 2 slices Danish Tybo Cheese and 1/2 of stuffing on each chicken breast. Roll up to enclose cheese and stuffing completely; fasten securely with metal or wooden picks. Drain pineapple slices, reserving 1 tablespoon juice. Place each chicken breast on top of 2 pineapple rings in shallow, foil-lined baking pan. Roast in preheated oven 30 minutes. Reduce heat to 350 degrees and roast an additional 30 minutes, basting often with Pineapple Glaze. Makes 2 servings.

*Pineapple Glaze:

1 teaspoon cornstarch
1 tablespoon finely-chopped light brown sugar
1 tablespoon reserved pineapple juice
2 tablespoons light corn syrup

Combine cornstarch and brown sugar in small saucepan. Add pineapple juice and corn syrup, stirring until smooth. Cook until clear and thickened, stirring constantly; remove from heat.

PUFFY SHRIMP AND CHEESE CASSEROLES

4 slices White Bread
2 teaspoons butter or margarine, softened
8 ounce can Crushed Pineapple in juice, well drained
1 tablespoon Cheese, crumbled
1/2 cup cooked small shrimp

1 egg milk
1/2 cup milk
Dash of salt
Dash of pepper
1/4 cup shredded Havarti Cheese

Lightly grease 2 individual 1 1/2 cup casseroles. Trim crusts from bread slices; spread 1 side of each with butter. Use 1 slice, buttered side down, to line bottom of each casserole, trimming to fit. Sprinkle pineapple and Danish Blue Cheese over bread. Use remaining 2 bread slices to form sandwiches cut into 4 triangles. Stand 2 triangles together, side by side, in center of each casserole. Sprinkle shrimp around edges. Beat together egg, milk, salt and pepper; stir in Danish Creamy Havarti. Pour mixture into casseroles, being certain to moisten triangular sandwiches with mixture. Cover and refrigerate at least 1 hour or overnight. Preheat oven to 325 degrees. Bake casseroles, uncovered, 50 to 60 minutes, until mixture is firm. Makes 2 servings.



Stuffed chicken breasts, (from top counter-clockwise) double cheese soup (with beer), pineapple-spinach salad and individual cheese casseroles are suggested for duet dining.