

Brick's in

Distinctive cheese flavor gives meals zing

Brick cheese lends its distinctive flavor to these autumn menu suggestions from the Kraft Kitchens.

BRICK AND BEER FONDUE

3 cups (12 oz.) shredded natural brick cheese
1 tbsp. flour
1/4 cup beer
Salt
Pepper
French bread chunks

Toss cheese with flour. Pour beer into fondue pot or saucepan; heat until bubbles rise to surface. Do not boil. Add 1/4 cup cheese mixture; stir constantly until melted. Repeat until all cheese has been added. Stir in seasonings to taste. Keep fondue hot until serving. Dip bread chunks into fondue. If fondue becomes too thick, add small amount of beer. Makes 2 cups.
NOTE: Fondue may be used as a sauce over hot roast beef sandwiches, hamburgers or hot ham sandwiches.

PORK CHOP SKILLET

6 center cut pork chops, 1 inch thick
1 tbsp. oil
1/4 cup onion
1/4 cup chopped green pepper
1 1/2 oz. can of tomatoes

1 cup water
1 cup rice
1/4 tsp. salt
Dash of pepper
1 1/4 cups (6 oz.) shredded natural brick cheese

In large skillet, brown pork chops in oil over medium heat. Remove pork chops; saute onion and green pepper in remaining oil. Stir in tomatoes, water, rice, seasonings and 1 cup cheese. Add pork chops. Cover; simmer 30 minutes or until water is absorbed, stirring occasionally. Top with remaining cheese; continue cooking until cheese begins to melt. Makes 6 servings.

DEEP DISH CRANBERRY APPLE PIE

1 1/2 cups flour
1/4 tsp. baking powder
1/4 tsp. salt
1/4 cup margarine
1 1/4 cups (6 oz.) shredded natural brick cheese
1 egg, beaten
1/2 cup milk
1/4 cup sugar
1/4 cup flour
1/4 tsp. cinnamon
6 cups thin peeled apple slices
2 cups cranberries

1 tbsp. margarine

Combine flour, baking powder and salt; cut in margarine until mixture resembles coarse crumbs. Stir in cheese. Add combined egg and milk; form into ball. On lightly floured surface, roll two-thirds dough into 15-inch square. Place in 8-inch square baking

dish; flute edges.

Combine sugar, flour and cinnamon. Add apples and cranberries; mix lightly. Spoon into pastry shell; dot with margarine. Roll remaining dough to 12-inch square; cut into 1/4-inch strips. Place strips on fruit to form lattice; press edges to seal. Bake at 400 degrees for 30 minutes. Makes 6-8 servings.

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Do it ahead with staples

Good cooks with busy schedules know that the most sensible meals for hectic days are those that can be prepared partially or completely ahead of time, ready for quick service the next day. When those meals rely on convenient staples as the base for great make-ahead dishes, the task is even easier.

When the pantry is stocked with easy-preparation convenience products, a superb side dish is ready in under half an hour when prepared according to package directions. Or use it in combination with favorite meats, cheeses and vegetables for easy, flavorful complete main dish meals.

Light main dish salad combinations, which can be prepared in advance in 30 minutes or less, are a real boon for the busy cook.

Wild and Crunchy Chicken Salad couldn't be simpler to prepare. Just add cooked chicken to vegetable and toss with a ginger-lemon vinaigrette. Chill several hours or as long as overnight to allow flavors to blend. For added convenience, purchase already-cooked chicken from the supermarket.

Plan ahead and purchase smoked turkey breast and Swiss cheese from the deli for Wild Salad On-The-Run. You'll find this favorite flavor combination climbs to new heights in this easy-to-make main dish salad. The distinctively seasoned blend of rice in Original Long Grain & Wild Rice tossed with a light vinaigrette makes a perfect base for the turkey and cheese salad.

WILD AND CRUNCHY CHICKEN SALAD

2 1/2 cups water
1 package (6 ounces) long grain & wild rice
1 cup shredded cooked chicken
2 medium carrots, shredded
1 cup green beans (cut into 1-inch lengths), cooked
crisp-tender (about 4 ounces)
1/4 cup vegetable oil
2 tbsp. lemon juice
1/4 tsp. finely minced fresh ginger
1/4 tsp. sesame oil (optional)

Combine water and contents of rice and seasoning packets in medium saucepan. Bring to a boil. Cover tightly and simmer until all water is absorbed, about 25 minutes. Transfer to large bowl. Stir in chicken, carrots, and green beans. Combine oil, lemon juice and ginger; mix well. Stir into rice mixture. Chill. Stir in sesame oil if desired. Makes 6 servings.

WILD SALAD ON-THE-RUN

2 1/2 cups water
1 package (6 ounces) long grain & wild rice
1/4 pound smoked turkey breast or ham, cut into 1 x 1/4 x 1/4 inch strips
1/4 pound Swiss cheese, cut into 1 x 1/4 x 1/4 inch strips
1/4 cup celery sliced, diagonally, 1/4 inch thick
1/4 cup chopped green onion
1/4 cup vegetable oil
2 tbsp. white wine vinegar
1 tsp. sugar

Combine water and contents of rice and seasoning packets in medium saucepan. Bring to a boil. Cover tightly and simmer until all water is absorbed, about 25 minutes. Transfer to large bowl. Cool to room temperature. Stir in turkey, cheese, celery and green onion. Combine oil, vinegar and sugar; mix well. Stir into rice. Chill thoroughly. Makes 6 servings.

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