

## A SALUTE TO THE ALL-AMERICAN HERO



### PARTY PINWHEEL SANDWICHES

- 1 envelope Onion Recipe Soup Mix
- 1 pint (16 oz.) sour cream
- 2 loaves unsliced white or pumpernickel bread, sliced lengthwise (8 slices each)

**Festive Fillings\***  
Blend onion soup mix with sour cream; chill. Trim crust from bread; flatten bread with rolling pin. Spread one filling mixture evenly on 8 slices of bread; roll, starting at narrow end, jelly-roll style. Wrap in waxed paper or plastic wrap and chill. To serve, cut into 1/4-inch slices. Makes about 10 sandwiches.

\*Festive Fillings—Choose Any Two:  
**Blue Cheese Walnut Filling**—Combine 1 cup sour cream mixture, 2 oz. crumbled blue cheese and 1/2 cup finely chopped walnuts.

**Fruity Curry Filling**—Combine 1 cup sour cream mixture, 3/4 teaspoon curry powder, 1/2 cup raisins, 1/2 cup finely chopped apple and 1 tablespoon milk.

**Ham and Cheese Filling**—Use 1 cup sour cream mixture. Top each prepared slice with 1 thin slice deli ham, then Swiss or American cheese. Place quartered dill pickle across end of bread; roll up starting at pickle end.

**Wine, Cheese 'N Olive Filling**—Combine 1 cup sour cream mixture, 3/4 cup shredded cheddar cheese and 2 tablespoons red wine. Place 3 ripe olives across one end of each prepared slice; roll up starting at olive end.

**FREEZING/THAWING DIRECTIONS:** Tightly wrap pinwheels in waxed paper or plastic wrap, then heavy-duty aluminum foil, freeze. To serve, partially thaw frozen rolls; unwrap and cut into 1/4-inch slices. Continue thawing at room temperature for 1 hour.

### SUPER 'N SWIFT SANDWICH

- 1 1/2 pound hard salami
- 1 1/2 pound Genoa salami
- 1 1/2 pound summer sausage
- 1 1/2 pound pepperoni
- 2/3 cup olive oil
- 1/3 cup stuffed green olives, chopped
- 1 clove garlic, minced
- 2 tablespoons grated parmesan cheese
- 1 tablespoon minced parsley
- 1 teaspoon lemon juice
- 1 loaf Italian bread (about 15 in. long), sliced lengthwise
- Leaf lettuce, tomato and onion slices

Combine oil, olives, garlic, cheese, parsley and lemon juice in glass jar. Shake and let stand several hours or overnight. Spoon over cut sides of bread. Layer meats, lettuce, tomatoes and onions on bottom half of bread. Top with remaining bread half. Slice and serve. Makes about 8 servings; 1 cup dressing.

### MERRY-GO-ROUNDS

- 1 envelope Onion Recipe Soup Mix
- 1 pint (16 oz.) sour cream
- 2 tablespoons prepared mustard
- 2 loaves unsliced round bread (about 9-inch diameter)
- 2 tomatoes, sliced
- 4 cups shredded lettuce
- 1/2 pound Deli Ham
- 1/2 pound turkey deli breast
- 1/2 pound sliced cooked roast beef
- 1/2 pound sliced Swiss cheese
- 2 green peppers, cut into rings
- 4 carrots, shredded

In medium bowl, combine onion soup mix with sour cream and mustard; chill.

Cut thin lengthwise slice off top of each bread; reserve tops. Hollow out center of each bread, leaving 1/2-inch shell. Spread 1/2 cup mixture into bottom of each shell; top with tomato and lettuce. Into each shell, evenly layer ham, turkey, roast beef, cheese, green pepper and carrots; top with remaining 1/2 cup mixture. To serve, replace reserved tops and cut into wedges. Makes about 12 servings.

Salute your graduate, the All-American Hero, with a party that's sure to be a pleaser. Whether it be a grammar school, high school or college graduation, invite a crowd and plan to serve the best to make your graduate feel like a hero for the day. This menu of sandwiches and refreshing beverages is bound to satisfy any guest from the nibbler to the gobbler!

The fun usually begins after the graduation ceremony, once the diploma's in hand. But preparing the food for this feast can be fun too, especially if you have a few extra hands to help in the kitchen! Party Pinwheel Sandwiches add an elegant touch to the occasion and are so simple to make. Best of all, they can be made ahead of time and frozen until the big day. Thin lengthwise-cut slices of bread are spread with a festive filling mixture of sour cream and onion soup mix and rolled. Be sure to try all four variations to please your hungry crowd!

Super 'n Swift Sandwich, overflowing with favorite deli meats, is the hero sandwich at its best. Layers of four distinctive tasting dry sausages are complimented by a unique dressing brushed over cut sides of the bread. Hard salami, made of selected cuts of beef and pork, has a tangy, smoky flavor with hint of garlic. Genoa salami, made of all pork, contributes a tangy taste similar to that of aged cheese. Pepperoni, made of chopped beef and pork, has a prominence of red pepper from hence it gets the name. Originally made only in summer months but now made year long, summer sausage has a smoky flavor with selected spices for enjoyment all year 'round.

Hollowed-out round loaves of bread hold a surprise in Merry-Go-Rounds. Onion soup mix provides the perfect blend of seasonings for a simple bread spread made with sour cream and a hint of mustard. Sliced tomatoes, lettuce, deli ham, turkey deli breast, roast beef, Swiss cheese, green pepper rings and shredded carrots are layered into the bread round for a colorful striped sandwich wedge.

No celebration is complete without a toast to the graduate! Celebration Spritzer is an attractive summer punch combining lemon flavored iced tea mix with NutraSweet, cranberry juice cocktail, pineapple juice and bubbly club soda or sparkling white wine. Float the Fruity Mint Ice Mold in your punch bowl to keep your beverage cold even in the hottest summer weather.

For a different refresher, serve Fruited Tea Cooler, a Sangria-like beverage, that blends lemon flavored iced tea mix with NutraSweet, lime juice, club soda and lots of fresh fruit slices. The iced tea mix, sweetened with NutraSweet instead of sugar or saccharin, delivers that great tea taste that you've come to expect.

So bring on the graduates and throw them a party they won't soon forget—a festive sandwich party that takes little time to prepare so you can spend most of your time praising your all-American hero!

### CELEBRATION SPRITZER

- 3/4 cup Lemon Flavored Iced Tea Mix with NutraSweet
- 4 cups water
- 3 cups cranberry juice cocktail
- 3 cups unsweetened pineapple juice
- 3 cups club soda or 1 bottle (4 1/2 qt.) sparkling white wine
- Fruity Mint Ice Mold\*

In punch bowl, combine all ingredients except club soda; chill. Just before serving, add club soda and Fruity Mint Ice Mold. Makes about 20 (5 oz.) servings.

\*Fruity Mint Ice Mold:

In ring mold or bowl, add water to cover bottom; partially freeze. Arrange sliced orange, lemon, lime, strawberries and mint leaves; freeze in place. Fill with water and freeze.

### FRUITED TEA COOLER

- 3/4 cup Lemon Flavored Iced Tea Mix with NutraSweet
- 1-1/2 quarts water
- 1/4 cup lime juice
- 1-1/2 cups sliced fresh fruit
- 1 cup club soda, chilled

In large pitcher, combine all ingredients except soda. Just before serving, add soda. Serve with ice. Makes about 8 servings.

Note: Recipe can be doubled.

