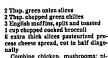
## Divine Green chilies give zest to these chicken sandwiches

Mexican Muffin Divan is a hot, open-face chicken salad sandwich made with chapped broccoll and silced fresh mushrooms and served on an English muffin. Baked topped with a silce of estra thick pasterized process cheese spread, the sandwich is zesty with pleante sauce and chopped green chilles.

MEXICAN MUFFIN DIVAN

2 cups chopped cooked chicken 1 cup mushroom slices ¼ cup picante sauce ¼ cup real mayonnaise



Combine chicken, mushrooms; pi cante sauce, mayonalse, onlon and chilles; mix lightly. Top muffin halves with chicken mixture and broccoli. Place on ungreased cookle sheet. Bake at \$50 degrees, 10 minutes. Top with process cheese spread; continue baking until process cheese spread to mixture to mixture to mixture to mixture to mel. Makes 6 sandwiches



## 'Stacks' make fine finger foods

There's no need to miss even one exciting minute of action on Super Bowl Sunday, Forget about planning a meal which will be gobbled down during halfume and concentrate instead on substantial snacks which can be made ahead and enjoyed throughout the game.

out the game.

A hot sanack is always a big seller.
So plan on preparing a double batch
of Alpine Harn and Swiss Stacks.
Thick alices of ham hide buttery
Swiss cheese, a perfect match for the
slightly aweet ham. A coating of
cracker crumbs, nutneg and parsley
becomes crisp during baking. Set out
extra mustard for dipping and watch
these meltingly delicious treats disapnear.

#### ALPINE HAM AND SWISS STACKS

4 slices (¼-inch thick) ham Sinces (which must ham)
Dijon-style mustard
4 silices Swiss cheese
35 round buttery crackers, crushed
(1½ cups)
¼ cup finely chopped paraley
¼ tsp, ground nutmeg
2 large eggs
¼ cup flour 1/2 cup flour 1/4 cup unsalted butter, melted

Place two ham slices on cutting board, Spread one side of each with mustard. Arrange 2 slices cheese on one ham slice, cutting to fit. Repeat with second ham slice and 2 cheese slices. Spread one slde of remaining ham slices with mustard. Place mus-tard side down on top of cheese. Cut

each stack in half; cut into %-inch wide strips. Cover and chill several hours or overnight. Combine cracker crumbs, parsiey and nutmer in shallow dish. Best eggs in shallow dish. Dip each ham stack into flour, then into eggs, then into crumb mixture to coat completely. Transfer to lightly greased cooke sheet. (Snacks may be covered and refrigerated again, if desired.) Drize with butter. Bake at 425 degrees F. for 10 to 12 minutes or until golden brown. Drain briefly on paper towelleg. Serve hot with additional mustard for dipping, if desired. Makes 30 appetizersnacks.

#### CAJUN TURKEY BITES

% ib. smoked turkey breast
% cup mayonnaise
17 fbsp, dehydrated onion flakes
17 tsp, oregano
% tsp, camin
% tsp, camin
% tsp, thyme
Hot pepper sauce, to taste
114 cups finely chopped pecans

Cut turkey into ¼-inch cubes; set aside. Combine remaining ingredients except must in medium bowl; mix well. Add turkey, tossing to coat evenly with mayonnaise mixture; roil each cube in chopped nuts. Call closely covered on wax paper covered cookie sheet until ready to serve, no longer than 8 hours. Serve on cock-tail picks. Makes about 38 appetitern/snacks.



Alpine Ham and Swiss Stacks are coated with a crunchy crumb coating.

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# Mixed-up pizza is quick to fix

On a chilly night, piping hot pizza fresh from the oven can chase away even the worst case of winter blahs. But with today's busy pace, there often isn't the time to make a "scratch" dough.

Here's an exciting idea for making the dough in a hurry with you hand beater. It's called a Upside-tion of pizza and popover.

This topsy-turry pizza has the topping on the bottom and the crust on the top. The crust, which pulfs up like a popover, is made by mixing eggs, mik and your hand beater.

Ther's on omesy rolling out of dough. Just pour the dough mixture over the toppings, sprinkle with grated Parmesan cheese and bake. Sore this puffy pizza with a salad for dimer, or gas cound as a special evening treat. It is easy enough to make everyday, but is special enough to serve guests.

### UPSIDE-DOWN POPOVER PIZZA

10 oz. bulk pork snusage or 1 lb., ground beef
1 medium onion, chopped (about % cup)
1 can (15 oz.) tumato sauce
24 cup chopped green pepper
25 tup, dried basil leaves
25 tup, dried basil leaves
26 tup, dried marjoram leaves
26 oz. mozarella checse, thinly silced
2 eggs
2 cup like 1 cup milk

2 eggs
1 cup mlik
1 Thsp. vegetable oll
1 cup flour
1/2 tsp. salt
1/2 cup grated Parmesan cheese

Heat oven to 425 degrees. Cook and stir sausage and onion in 10-inch skiller until sausage is brown and onion is tender; drain. Stir in tomato sauce, green pepper, 2 Tosp. flour, basil, fennel seed and marjoran. Heat to bolling. Bull and stir 1 minute. Pour into ungreased rectangular pan, 123/22 inches. Arrange mozzarella cheese silices on top. Beat eggs, milk, oil, 1 cup flour and the with hand beatter until smooth; pour over cheese silices. Sprinkle with Parmesan cheese. Bake until puffy and golden brown, 25 to 30 minutes. Serve Immediately, 6 servings.

### Walnut bread: best for brunch

Perfect for breakfasts or brunches

fruit-flavored cream cheese.
PINEAPPLE ORANGE WALNUT BREAD
1 cup broken walnuts

l cup broken wainuts
2 cups flour
1 tsp. baking powder
1 tsp. baking soda
¼ tsp. salt
¾ cup plus 2 Tosp. sugar
¼ cup butter

% cup butter

1 cgg
% cup plus 1 Thsp. orange juice
1 Thsp. grated orange peel
1 can (8% ox.) crushed plusapple in syrup
1 cup raisins
Pulverize wainuts in blender. Combine with
flour, baking powder, soda and sait. Cream % cup
sugar with butter until light and fluifly. Beat in egg,
% cup orange juice and peel until blended. Beat in
% flour mixture until blended. Repeat, ending with
flour. Stir in raisins. Pour isto 9 x 5-inch load pan
Bake in 350 degrees F. oven 65 to 10 minutes unit
cake tester inserted comes out clean. Cool in pan 10
minutes. Turn onto wire rack to cool completely.
Combine remaining sugar and orange juice. Pour
over bread while still bot. Makes 1 loaf.



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