

Sheet1

NAME,C,41	TIME,C,15	YIECALCQ1,C,6Q2,C,6Q3,C,6Q4,CQ5Q6,CQ7Q8,C
RACLETTE	20 MINUTES	4 540 1 4
SWISS FONDUE	25 MINUTES	4 790 1 1 1/2 1 1 3 1/8 1
ITALIAN CHEESE TOAST	25 MINUTES	4 525 1 1/4 1 1 1/2 1 8 1
SICILIAN STYLE PIZZA PIE	1 HOUR	8 500 1 1 1/4 2 1 1 1 1 1/4
PARTY CHEESE BAKE	30 MINUTES	6 455 1 1 1 1/4
VEGIE CHEESE DISH	40 MINUTES	6 350 2 1/2 2 1 1 1

Sheet1

Q9,C,6	Q10,C,6	M1,C,12 POUND	M2,C,12 CUPS	M3,C,1M4,C,12 TBS.	M5,C,12 TBS.	M6,C,12 TSP.
		CUPS	TBS.	POUND	TBS.	1 IN. THICK
		16 OZ. PKGE.	CUPS	TSP. 2 OZ. CAN	TBS.	15 OZ. JAR
		16 INCH LOAF	POUND	POUND		
		SLICES	TBS.	CUPS	19 OZ. CAN	19 OZ. CAN
				TSP. 10 OZ. PKGE.		

Sheet1

M7,C,12	M8,C,;M9,C,12	M10,C,12	I1,C,47
16 OZ. LOAF			RACLETTE CHEESE
8 OZ. PKGE.			GARLIC CLOVE, CUT IN HALF
8 OZ. PKGE.	CUP		HALF AND HALF
			HOT ROLL MIX
			ITALIAN BREAD
8 OZ. PKGE.			WHITE BREAD

Sheet1

I2,C,47

COOKED POTATOES

DRY WHITE WINE

OLIVE OIL

HOT WATER

MONTEREY JACK CHEESE

BUTTER

I3,C,47

PEPPER OR PAPRIKA

LEMON JUICE

CORNSTARCH

OLIVE OIL

BEER

OREGANO LEAVES

I4,C,47

COCKTAIL ONIONS

(4 CUPS) SHREDDED SWISS CHEESE

DRAINED AND CHOPPED ANCHOVY FILLETS

GROUND BEEF

ITALIAN STYLE VEGGIES WITH SAUCE

Sheet1

I5,C,47

SWEET GHERKIN PICKLES

ALL-PURPOSE FLOUR

CAPERS

MINCED ONION

I6,C,47

PEPPER

SLICES OF ITALIAN BREAD

PIZZA SAUCE

DRAINED GARBANZO BEANS RED KIDNEY BEANS

Sheet1

I7,C,47

I8,C,47

I9,C,47

I10,C,47

FRENCH BREAD, CUT INTO 1 INCH CUBES

MOZZARELLA CHEESE, THINLY SLICED.

SHREDDED MOZZARELLA CHEESE

GRATED PARMESAN CHEESE

SHREDDED CHEESE

Sheet1

ST1,C,142

PREHEAT OVEN TO 375F. CUT RIND FROM CHEESE AND CUT CHEESE INTO THIN SLICES. PLACE HALF OF SLICES  
RUB 2 QT. NON-ALUMINUM SAUCEPAN WITH GARLIC. POUR WINE INTO PAN, HEAT UNTIL WARM. DO NOT BOIL. ST  
IN 2 QT. SAUCE PAN, COMBINE FIRST 5 INGREDIENTS. BRING TO BOIL OVER MEDIUM HEAT FOR 1 MINUTE.  
MIX FLOUR AND YEAST FROM ROLL PACKAGE IN BOWL. ADD HOT WATER AND OLIVE OIL TO FORM DOUGH.  
PREHEAT OVEN TO 400F. CUT BREAD INTO ABOUT 18 SLICES AND PLACE ON COOKIE SHEET. BAKE 12 MINUTES  
CUT BREAD INTO 1/2 INCH CUBES. COOK CUBES WITH BUTTER IN SKILLET UNTIL LIGHT BROWN. ADD OREGANO

Sheet1

ST2,C,142

BAKE UNTIL CHEESE MELTS ABOUT 4-6 MINUTES. REMOVE FROM OVEN.

TOSS CHEESE AND FLOUR IN SMALL BOWL UNTIL MIXED. ADD CHEESE TO WINE WITH HAND. STIR UNTIL CHEESE

REDUCE HEAT, STIR IN CAPERS, COVER AND KEEP WARM.

KNEED ON FLOURED SURFACE ABOUT 5 MINUTES. GREASE 15X10 JELLY ROLL PAN. PAT DOUGH INTO PAN AND

GREASE 13X9 BAKING DISH. CUT CHEESE INTO ABOUT 18 SLICES. SPRINKE EACH SLICE WITH BEER.

PREPARE VEGGIES PER LABEL IN SKILLET. STIR IN ALL BEANS AND CHEESE. COOK AT MEDIUM HEAT UNTIL CHE



Sheet1

ST3,C,142

SPRINKLE CHEESE WITH PEPPER. SERVE CHEESE WITH POTATOES, PICKLES AND COCKTAIL ONIONS. REPEAT S  
SERVE WITH BREAD CHUNKS, DIPPING BREAD INTO SAUCE.

PLACE FOUR 16 OZ. BROILER SAFE RAMEKINS IN JELLY ROLL PAN. PLACE 2 BREAD SLICES IN EACH RAMEKIN. B  
COOK GROUND BEEF AND ONION IN SKILLET UNTIL BROWNED.

ARRANGE BREAD AND CHEESE ON TRAY, OVERLAP CHEESE IF NECASSARY. BAKE 15 MINUTES OR UNTIL CHEES  
REMOVE SKILLET FROM HEAT, SPRINKLE MIXTURE WITH CROUTONS.

ST4,C,142

REMOVE JELLY PAN FROM BROILER. ARRANGE CHEESE SLICES ON BREAD, OVERLAPPING THEM. BROIL UNTIL C  
PREHEAT OVEN TO 425F. SPREAD PIZZA SAUCE OVER DOUGH. TOP WITH BEEF MIXTURE AND CHEESES. BAKE 3

Sheet1

ST5,C,142

ST6,C,142

ST7,C,142

SYS\_ID,N,8,0

0

0

SPOON ANCHOVY SAUCE ONTO BREAD AND SERVE.

0

0

0

0