

Open-faced sandwiches

Open-faced shrimp sandwiches

- 1½ c. chopped, cooked shrimp
- 1 c. shredded cheddar cheese
- 1 T. finely grated onion
- 1 tsp. lemon juice
- 1 stick soft butter
- 1 scant c. real mayo

Mix all ingredients together. Spread mixture on split buns. Broil for 4-6 minutes and serve hot. Makes 16 open-faced sandwiches.

Meg Moellering, West Union

French bread pizza loaf

- 1 loaf French bread
- Butter, softened
- 1 lb. hamburger, browned, drained and seasoned
- 2 T. instant minced onion, optional
- 1 qt. pizza sauce
- Shredded mozzarella cheese
- Grated parmesan cheese

Slice loaf in half lengthwise and place on cookie sheet; spread with butter. Combine hamburger, onion and pizza sauce and spread on bread. Sprinkle with the cheeses. Bake at 400° for 25 minutes. Slice and serve.

Charlotte Waldbeser, Elgin

Broiled tomato sandwich

"This is one of my summertime favorites." 2

- T. fresh, chopped basil
- 2 T. olive oil
- 2 T. balsamic vinegar
- 4 ripe tomatoes, sliced
- 3 T. mayonnaise
- ½ tsp. dried parsley
- ¼ tsp. dried oregano
- ¼ tsp. black pepper
- 3 T. grated fresh parmesan cheese, divided
- ¼ c. finely grated mozzarella cheese
- 4 slices Italian bread, lightly toasted

Preheat oven to broil. In a shallow bowl, whisk together the basil, olive oil and vinegar. Marinate the tomatoes in the mixture, stirring occasionally. Meanwhile, in a small bowl, combine mayonnaise, parsley, oregano, black pepper and 4 tsp. parmesan cheese. Spread mixture on each slice of toasted bread. Place marinated tomatoes on 2 slices and sprinkle with remaining parmesan and mozzarella cheese. Place on a baking sheet and broil for 5 minutes, or until cheese turns golden brown. Serve immediately, open-faced or closed.

Nancy Einck, Waukon