

# RECIPES

## for Sandwich Toasters

### TUNA TREAT

Place generous spoonfuls of drained tuna on bread, season with a dash of celery salt, chopped parsley and a few drops of lemon.

### FRIDAY FUNWICH

Any cooked fish, salted, peppered. A dash of tomato sauce will add spice.

### TV SPECIAL

Spread with peanut butter, add a generous spoonful of your favorite preserve, jelly or jam.

### BOLOGNA-ETTES

Thin slice of bologna, top with a thin slice of cheese, brush lightly with tomato paste or mustard.

### BAKED BEAN DELIGHT

Spread tomato sauce on bread, add two slices of pre-cooked bacon and a generous portion of baked beans.

### HAM N'EGGER

Place a slice of ham and a fried egg or omelet on rye, whole wheat or white bread, add salt and pepper and seal in the delicious flavor.

### CHICKEN DINNERETTE

Place cold chicken on bread, add a spoonful or two of chicken gravy, salt, pepper.

### MEAT PIE

Crumble two slices of crisp bacon, dice and saute a small onion, mix with a teaspoon of butter or margarine and add two or three cocktail sausages.

## DESSERTS

### FRUIT BUN

Raisin bread covered with any canned fruit is delicious. Simply drain off excess fluid and after toasting, sprinkle outside with powdered sugar.

### MINCED FRUITCAKE

Mince dried fruit such as apricots, raisins, etc. Add cinnamon, crushed nuts and sprinkle with sugar.

### PRESERVE PIE

Jams, marmalades or any preserves make a tasty dish, when toasted between either white or raisin bread.

### GRILLED CHEESE SANDWICH

Crumble, chop, grate or dice your favorite cheese on bread. Add mustard, mayonnaise, pickles, etc. Quick . . . easy . . . delicious!

### BAR-B-Q

Mix onions, barbecue sauce and spices to prepared hamburger — or use canned Sloppy Joe Mix. Place between bread slices and grill over fire.

### REUBEN SANDWICH

Between pumpernickel bread slices, place corned beef, canned sauerkraut and Swiss cheese. Grill over low heat until bread is golden brown.

### BACON AND TOMATO SPECIAL

Fill whole wheat bread with sliced tomatoes, crisp bacon, lettuce and mayonnaise.

### FRUIT PIE

Use any fresh or canned fruit or pie filling: apple, cherry, peach or raisin are delicious. Place filling between bread slices as per directions. Grill until golden brown. Sprinkle with sugar and serve. Everyone will ask for seconds.

### PARTY PIZZA

Spread tomato paste on bread. Add sausage or pepperoni slices and sprinkle with cheese. Top it off with onions and green peppers. Pizza dough mix can be used in place of bread.

### CORN BREAD

Thoroughly cover all inside areas of cooker with cooking oil. Fill bottom cooker cavities with prepared corn bread batter. Close cooker and bake over low heat or campfire until golden brown.

#### Directions for using Sandwich Toaster

1. Spread bread evenly with butter and place buttered side down on your Palmer Toaster.
2. Put filling on bread and place slice of buttered bread face up.
3. Toast about half a minute on each side using medium heat — it works equally well over stove or campfire.

#### Directions for using Roll-Up Toaster

1. Spread bread or margarine evenly on each side of bread. (The side that will be in contact with the Toaster).
2. Preheat the Toaster just enough to melt the butter or margarine before starting. After the first sandwich, it is not necessary to use any shortenings unless desired. The heavy castings hold an even heat and will normally not burn sandwiches.
3. Place a slice of bread (buttered side down) on the toaster. Split weiners lengthwise and place each half weiner between the divided section of the toaster. Cover with another slice of bread (butter side up) close and cook over medium heat for just a minute or two. You may use the whole weiners in each section if you desire. Add your choice of sauce condiments, relish, etc. before cooking for additional flavor.