

FLAVOR-GLOW CHEEZTONE

THE CHEESE BOOSTER RECIPE

Salad Dressing

Use a few dashes—to taste—of CHEEZTONE to ready prepared salad dressings and Blue Cheese Dressings or 2 to 4 tablespoons per quart for flavor blended taste thrill—particularly if dressing is “cut” or “thinned.”

Wonderful Blue Cheese Dressing at Low Cost

	<i>To make 1 Pint</i>	<i>To make 1 Gallon</i>
Sour Cream, Mayonnaise Or French Dressing	8 oz.	2 qts.
Cottage Cheese Curds	4 oz.	2 lbs.
Roquefort Cheese (or Bleu)	2 oz.	1 lb.
CHEEZTONE	1 1/2 tbsp.	2/3 cup
TASTYBLEND Seasoning	1 tsp.	2 tbsp.
Chopped Parsley	1 tbsp.	1/2 cup
Vinegar	1 1/2 tsps.	1/4 cup

Thin with buttermilk or water if desired. Mix. This may be called ROQUEFORT DRESSING if 15% of dressing is Roquefort Cheese and no blue Cheese is used.

ALWAYS SHAKE WELL BEFORE USING

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Macaroni and Cheese

	<i>Casserole 27"</i>	<i>Pudding Pan</i>
Cooked Macaroni	8 oz.	2 pounds
Cheese (5 cubes)	1/4 lb.	1 pound
Butter or Oleo	1 tbsp.	1/4 pound
Salt	1/4 tsp.	1 tbsp.
CHEEZTONE	2 tbsp.	5-6 tbsp.
Milk	1 pt.	2 qts.
Eggs	1	5

Blend. Place in greased pan. Top with bread crumbs if desired. Bake in moderate oven till firm.

Cheese Omelet

Blend 1 to 2 teaspoons CHEEZTONE with 4 eggs, 4 teaspoons milk and seasoning. Cook in the usual way or with 2 beaten eggs and 1 slice mild American cheese. Just before folding eggs over cheese add 1 teaspoon CHEEZTONE.

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Cheese Sauce

	<i>For 1 Pint</i>	<i>For 1 Quart</i>	<i>For 1 Gallon</i>
Cheese	2 OZS.	4 OZS.	1 pound
White Sauce	1 pint	1 qt.	1 gallon
CHEEZTONE	1 to 3 tsp.	1 to 2 tbsp.	5 to 6 tbsp.

Melt the cheese into the white sauce in double boiler. Add CHEEZTONE.

Spaghetti Sauce & Canned Spaghetti

Stir in 1/2 to 1-1/2 teaspoons CHEEZTONE per pint of your favorite Spaghetti Sauce or canned Spaghetti for outstanding delicious flavor.

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WELSH RAREBIT (Cheese Rabbit)

	<i>1 Pint</i>	<i>1 Gallon</i>
Butter	1tbsp.	1/2 cup
Cornstarch	1 1/2 tbsp.	3/4 cup
Milk	1 1/2 cups.	3 qts.
Salt	1/2 tsp.	4 tsp.
Dry Mustard	1/2 tbsp.	4 tsp.
Cheese, grated or chopped	8 oz.	2 lbs.
CHEEZTONE	2 to 3 tbsp.	3/4 cup

Melt butter in double boiler. Stir in the starch, salt, mustard, milk, CHEEZTONE and cheese until melted and smooth. Serve on toast, broiled sliced tomato, croquettes, asparagus or other vegetables.

Cheese Souffle

4 tablespoons Butter	1/2 teaspoon Salt
2 tablespoons Flour	4 beaten Egg Yolks
1 cup scalded Milk	4 stiff beaten Whites
1 to 2 teaspoons CHEEZTONE	

Melt butter, add flour, stir in scalded milk, CHEEZTONE and seasoning, then remove from heat, stir in yolks and cool. Fold in egg whites, pour into greased casserole and bake in moderate oven (325°).

COTTAGE CHEESE and CREAM CHEESE have a delightful "aged cheese" flavor with 1 to 2 teaspoons of CHEEZTONE blended with each pint.

Add a dash of CHEEZTONE TO CHEESE SOUP, ONION SOUP and PIZZA SAUCES. Brush on CHEESE-GARLIC BREAD and CROUTONS.

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