



1 loaf French or Italian bread
1 envelope onion soup mix

Preheat oven to 400° F. Split bread in half lengthwise. Combine soup mix with ½ cup soft butter or margarine and spread on cut surfaces. Set each half loaf on a length of foil; tuck foil up around crust, leaving top surface exposed. Bake 12-15 minutes. Place halves together, and serve in thick slices or broken in chunks.

DILL BREAD

This recipe was adapted from a bread that we found at an old-fashioned New England country store, the Country Emporium, in West Redding, Conn.

2 pkg. (¼ oz. each) active dry yeast
½ cup lukewarm water
2 cups creamy cottage cheese
¼ cup chopped onion

Pour ½ cup lukewarm water into jar of electric blender. Add 2 pkg. active dry yeast, stir, and let stand 5 minutes. Blend at high speed 10 seconds. Add 2 cups cottage cheese, ¼ cup chopped onion, ¼ cup melted butter or margarine, 2 tsp. salt and 2 eggs; blend at high speed 20 seconds. Sift 5 cups flour into large mixing bowl; add 2 tbsp. dried dill weed. Add blender mixture. Mix with spoon until dough falls away from sides of bowl. Place in a large, lightly greased bowl, cover with a damp cloth and let rise until double. Punch down. Put into a well-greased 9x5x3-in. pan. Separate 2 thin onion slices into rings and arrange over top of loaf. Let rise again until double. Preheat oven to 350° F. Bake 1 hour, 15 minutes.

SAINT'S LOAF

Wheat germ and whole-wheat flour make it nourishing; honey and nuts give it a truly heavenly aroma.

1½ cups boiling water
6 tbsp. vegetable shortening
½ cup honey
1 tsp. salt
2 pkg. (¼ oz. each) active dry yeast

¼ cup lukewarm water
2 eggs
¼ cup wheat germ
2½ cups flour
1½ cups whole-wheat flour
1 cup coarsely chopped walnuts

In large bowl of an electric mixer, combine 1½ cups boiling water, 6 tbsp. vegetable shortening, ½ cup honey and 1 tsp. salt. Stir until shortening melts. Cool to lukewarm. Dissolve 2 pkg. active dry yeast in ½ cup lukewarm water. Add to honey mixture along with 2 eggs, ¼ cup wheat germ and 1½ cups flour. Beat with mixer 2 minutes at medium speed. Stir in remaining flour, 1½ cups whole-wheat flour, and 1 cup coarsely chopped walnuts. Mixture will be sticky. Shape into 2 loaves and place in 2 well-greased 9x5x3-in. loaf pans. Cover with a damp cloth and let rise until one inch from top of pans.

Preheat oven to 375° F. Bake loaves 40-50 minutes. Meanwhile make topping; in small saucepan combine ¼ cup water and ½ cup sugar. Boil until slightly syrupy (about 2 minutes).

1 pkg. (13¼ oz.) hot-roll mix
1 clove garlic, crushed

Prepare dough from hot-roll mix, following pkg. directions through first rising. Punch dough down and roll out into 4x18-in. oblong. Cut in half lengthwise, making two strips, then cut each strip into nine 2-in. squares. Form each square into a ball; place in well-greased muffin pans. Brush with egg wash made by beating 1 egg with 1 tbsp. water. Mix 1 clove crushed garlic with 1 tbsp. coarse crystal salt and sprinkle over tops of rolls. Let rise until double. Preheat oven to 375° F. Bake 15-18 minutes. Makes 18 puffs.

CHOCOLATE BREAD

The French version of after-school bread-butter-and-sugar. Thin slices would also be elegant for a tea.

1 pkg. (13¼ oz.) hot-roll mix
½ cup semisweet chocolate morsels

2 tbsp. butter or margarine
Egg wash: 1 egg, 1 tbsp. water

Prepare dough from hot-roll mix, following pkg. directions through first rising. Melt ½ cup semi-sweet chocolate morsels with 2 tbsp. butter or margarine over hot—not boiling—water, stirring until smooth. Cool slightly. Punch dough down and roll out into a 24x6-in. rectangle. Spread with chocolate mixture. Roll up, jelly-roll fashion. Cut into six 4-in. lengths. Place each length in a well-greased 4x2x1½-in. loaf pan. Cover with damp cloth and let rise until double. Preheat oven to 375° F. Brush loaves with egg wash made by beating 1 egg with 1 tbsp. water. Bake 30 minutes. Remove from pans, cool on wire racks.

BACON BREAD

One of the most interesting of all the casserole breads. You can top the loaf (after baking) with strips of crisp bacon.

1 cup scalded milk
2 tbsp. brown sugar
2 tbsp. bacon drippings
1 egg
1 cup lukewarm water
1 tsp. brown sugar
2 pkg. (¼ oz. each) active dry yeast

In the jar of electric blender, put 1 cup scalded milk (cooled to lukewarm), 2 tbsp. brown sugar, 2 tbsp. bacon drippings and 1 egg. Blend at high speed for 10 seconds. Pour into large bowl of electric mixer. In a small bowl, combine 1 cup lukewarm water, 1 tsp. brown sugar and 2 pkg. active dry yeast; stir until yeast is dissolved. Let stand 5 minutes, then add to milk mixture. Combine 3½ cups sifted white flour, 1 cup whole-wheat flour, ½ tsp. ground coriander and 2 tsp. salt. Add to liquid in mixer bowl. Beat at low speed 1 minute, then at medium for 2-3 minutes. Turn into large, lightly greased bowl. Cover with damp cloth and let rise until double. Punch down. Work in 2 strips cooked, crumbled bacon; beat by hand with wooden spoon 2 minutes. Turn into well-greased 10 cup casserole. Preheat oven to 400° F. Bake 45-60 minutes.



Want to perk up pork chops?

Serve 'em with Betty Crocker Au Gratin Potatoes. Rich, aged Cheddar cheese in smooth sauce. Great for the guy who brings home the bacon.

How to dress up a chicken

Easy with Betty Crocker Scalloped Potatoes. Ready for the oven in just 3 minutes. Never curdles. Always rich and creamy smooth. Dress up a chicken tonight!

