

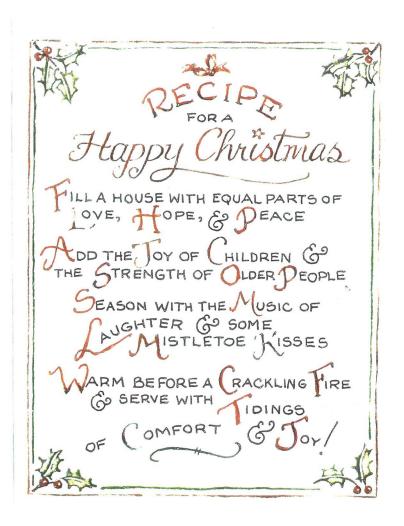
Mount Airy Clay Breakers

Holiday Recipes

and

Treasured Memories





DECKING THE HALLS

*Christmas is a magical time - think magic as you decorate your home. Shine up all your glass & silver to reflect the light use shing glass & sparkling things on the tree. Clean windows, mirrors, glass on pictures. Use crystal bowls to hold fruit & candy; glass candle holders, & elegant champagne glasses that ring like clear bells.

in a bowl of coarse salt for "candles in the snow." Hollow out apples & put in candles. For parties & Christmas Eve, light the house mostly with candles. Christmas tree lights, & a fire in the fireplace — magic !

Sugared fruit: a very elegant & old-fashioned decoration or centerpiecethe fruit looks frosted & icy. Dip plums, red grapes, peaches, apples, etc. into egg white & roll in sugar. Put in a pretty bowl.

Drape garlands of pine over mantles, around mirrors, up stairs. Use boughs of holly, rosemary sprigs, English Ivy, poinsettias, mistletoe, paperwhites, pine wreaths, & clumps of baby's breath to decorate. Christmas trees in the kitchen, quest room, children's room.

Bowls of pinecones, apples, pomegranates, cranberries, holly, cinnamon bundles, whole nuts in their shells, tangerines & oranges studded with cloves. Simmer cloves, citrus peel, ginger, cinnamon & nutmeg for good smells.

Flowers: red & pink roses, white lilac, baby's breath, white tulips - something low, simple & elegant for the Christmas table.

Tape your Christmas cards around a doorway, window, or mirror.

CLEROS

"But in this season it is well to reassert that the hope of mankind rests in faith. As man thinketh, so he is. Nothing much happens unless you believe in it, and believing there is hope for the world is a way to move toward it"

Gladys Talser

Thrine Amuel

Self-Frosting Anise Drops

3 eggs, room TemperTure 1/2 tsp. Salt

1 Cup plus 2 Tbsp. sugar 3 tsp. anise Seed or

1 3/4 C sifted flour 1 tsp. anise extract

1/2 tsp. baking powder

Beat eggs in electric mixer at med. speed until fluffy Then add sugar gradually, beating constantly. Continue beating for 20 min. more. Reduce speed of mixer and add flour which has been sifted with baking powder and salt. Beat another 3 min. Add anise.

Drop by teaspoons on well greased and floured cookie sheets, swirling dough to form a perfectly round cookie. Let stand for at least 8 hrs to dry, perferably overnight. Bake at 325° for about 10 min. or until cookies are creamy golden color, not brown on bottom. Store in air-tight tins these are traditional Christmas cookies which can be made in Nov. and stored. They are better when aged. Yeild 90 11/2"cookies

This is a recipe from my Grandmother,

my kids look for them each year.
Since you have to age these cookies,
I would have to bake them several batches
each year-no matter how cleaver I thought
I was in hiding the tims my kids would
"6niff them out and sneak a few! I
knew they had found the cookies when they
stopped complaning when I sent them to
the cellar to fetch me something."

Favorite Christman Memary

memory was the Christmas of 1967! I was expecting the buth of our second child sometime in December. So I had an early deadline to get all the presente bought & imapped, house duranted etc. I was all ready for Christmas ly Rec. 1st that in itself was It had been a difficult pregnancy - there were several times I thought I was musicaring and I warred about this bally. We had a healthy baley bag an Dec. 9, 1967! I theasure the memaries of that Christmas season. 110 mushing around - no last minute fuces . thoughte were facuoid an the miracle of with and the true meaning of Christmas the Buth of the Christ child, Oods mandaful plan for our salvation Those 2 AM frederige were was quiet, our spaisly dicarated true smelled and lawked magnificent in the dem light, the naturaly set my father and I had just fluided making together was under the tree with

Elaine Armand

one single light glowing in the stable, and in may aime I held a tiny miracle. I had many wanderful Christmases celebrated all one the world with four excited rambunctions children and family and friends, but I will always be thankfull for that are quet hossle-fue Christmas when I was able to stay focused on the wanderful gifts of joy, hope love and calvation that I ded has given us through thick.

Margaret There is the ricipa: Eggnog Bluff

1 3'14-0z. pkg. vanilla pudding I envelope unflavoud gelatin 3 cups eggnos 1 cup whipping cuan, whipped Thitmeg In saucepan, combine judding my, gelatin and eggnog. Cosh according to pudding package directions. Remove from heat. (Iti in mm.) Chill until parhally set. Turn into large mexer bond. Beat at medium speed until fluffy. Fold in whiffed cuam. Divide into 8-10 brandy as were glassed. Top with mutming. Chill until serving fine. My best memory of Christmas is:

Coopies.

Liz Saniga

My favorite Christmas memory is Of receiving an engagement ring at the stroke of midnight from my (now) husband. (1989)

Oranborry Mut Bread.

3 c. all-purpose flour

1 T baking powder 1/2 t. salt

I keaten egge

12/3 C. mile

14 c Cooking vil

3/4 C. Chopped auts 2 t. orange peel, Shredded finely 1 C. Coarsely Chopped oranberries

Lu mixing bowl stir together flour, sugar baking powder, Dalt, peda, 4 orange pell. In another mixing bowl combine beater

egg, milk, and cooking oil. Add to flower mixture, stirring just till combined. Stir in nuts and cranberries. Pour into two loof pans. Bake in 350° OVER for 30 to 35 munites. (or one large loaf pan for I hour) or centil toothpeck inserted in coals comes out cleare Cool in pans for 10 minutes. Remove 4 cool completely before Serving. Makes 8 sewings. Aris is great for giving if you make mini loaves. Happy Holidays

My favarite Christmas memary -

I have many! Far years, when the family was together I envited family to a Christmers End Med Kause. I would take of warks) several days Word Cook Continuous G. - Traking numberaus dishes that electrone I luxuned and hours Wont for weeks after Of was always

it has always been one of my favarities.

Spinach Balls

for 50 people 100g. package frozen spinacl Cups reppended form herb sheffing mix Cups butter (melted) Tab. Spoon tyme

· Cook + drain Spinad real well · mix other ingred. INTO & Chill 2hrs · Roll into balls refragente muhic · Cook 30 mins at 300 F

Here's what's cookin Cranbean Licken Serves Recipe from the kitchen of Nother Sarres Checken - Cut into portions Can Whole Cranberry Sauce pkg Orion Soup (pry) reheat oven 350° Place Chicken in pan. Mil remaining ingredients er and Pour over Objecken Cover-Bake 40 min. Uncover Bake 10 men

A CHRISTMAS MEMORY

Dottie Garrison

The year was 1944. A young girl and her mother were alone that Christmas Eve. They walked through the narrow streets in Northeast Philadelphia on that early evening to buy a Christmas tree and carry it back to their modest row-house.

Yes, it was snowing that night as they made their way to the Church parking lot that sold the spruce trees. What a wonderful time for the two of them. Together, building their own memories. The girl's stepfather was away in the Army, overseas. Her mother held a job as a sort of "Rosie-the-Reviter" to help our country, and the young girl was so proud of them that night.

It was a special kind of Christmas for a mother and daughter.

p by lles

Baked Corn

- 2 beaten eggs
- l can cream corn
- 2 Tbsp. sugar
- 2 Tosp. flour or crueded soda crackus
- 1/4 lb. Velveeta cheese, cubed
- 2 Tbsp. butter
- 1/4 tsp. salt

Mix all ingredients and place in casserole dish. Bake at 350° for 45 minutes, or less.

My Most Memorable Christmases, also my happiest

My mother made every effort that I would have happy Christmases. Usually the anticipation of Santa's coming started several weeks before the coming of Christmas Eve. My mother decorated the rooms and set up an artificial tree. I still have it. She would decorate the rooms with red "rope", made of paper, and hang it corner to corner, (ceiling) and a red bell made of paper honeycomb would hang from the center. The rope would be decorated with tinsel and would glisten from the lighted kerosene lamps. It gave a soft glow and felt so warm, which was greatly appreciated considering how cold the house would be six inches from a heat source. I also had great enjoyment hanging up my stocking on the doorknob of the bookcase in the living room. The next morning it was filled with a surprise that one of Santa's workers had left. No obligation on my part, didn't have to leave milk or cookies; Just obedience to my parents. It always puzzled me how these workers knew what I enjoyed.

p by lles

Soon the big night arrived - Christmas Eve. This meant getting dressed in my very best handmade dress, made by my aunt. One year it was all red velvet and you can guess I thought I looked quite lovely. Besides, I had to look nice as I would recite something relating to the birth of Jesus. I was always reminded to speak LOUD so I could be heard by my grandparents. The weather was always cold. You hoped the car would start; I was covered with a heavy blanket while driving the seven miles to church. The small heater only heated the feet of those in the front seat. The church program was fun, the tree looked so pretty lighted with latted candles, after the program, each child received.

After the program, each child received a bag containing wonderful treats such an orange, nuts and candy. Then off we went to my grandparents house for maybe a visit from Santa, being with relatives, and exchanging gifts. When we arrived at the house, it smelled so good with food cooking. One time I remember my aunt called me to look out the window quickly and I would Santa and his reindeer. It was a brightly moon light night and I looked so hard, but could not see them. What a disappointment

Our wonderful meal was very special. It consisted of the traditional "Schwaft saure soup", blutworst, roasted duck and goose, homemade breads, herring, of course potatoes, certainly an abundance of chlorestral, but whoever heard of that. For dessert, there was an assortment of cookies, like pfeffernuts, and rosettes. It seemed to take a long time to eat, I was anxious to get my presents.

We all went into the living room after eating to sing those wonderful Christmas songs, in German, while my aunt played the organ, my grandfather played his violin and my uncle, the concertina. By the way, the church program was in German and our conversation was German.

The tree was so pretty with lighted candles, tinsel, popcorn and a few precious decorations from Germany. It was always a beautiful tree. Finally, the time came for us to receive our gifts. One year my grandmother gave me the most beautiful doll I have ever received. I wish I had her now. She also gave me handmade knitted wool socks, mittens and scarf, much needed and appreciated. I have some of those. I don't think they ever wore out. Wool was a strong fiber, my grandmother carded the wool and spun the yarn on her spinning wheel. This was truly a time for joy and fellowship.

Our gifts were not wrapped - I don't ever

remember seeing Christmas paper. Generally the gifts received by the adults were useful and practical. Then it was time to leave and go out into the very cold air again. The exchange of gifts on Christmas Eve still continues as tradition in my daughter's family. Christmas Day is more for having a gathering of family and eating. Now it's watching TV. But Christmas Eve will always be special - The Birth of Jesus, and then being with family afterwards. I will miss it this year.

Joyce

Refrigerator Date Pin Wheels

2 1/4 c. Chopped Dates

1 c. Sugar

1 c. Water

1 c. Nut Meat

Cook 1st three ingredients until thick about 10 minutes. Add nuts and cool.

1 c. Shortening

2 c. Brown Sugar

4 c. Flour

1/2 tsp. Salt

1/2 tsp. Baking Powder

3 Eggs Well Beaten

Cream shortening and brown sugar. Add eggs and beat well. Add remaining ingredients and mix well. Chill thoroughly. Divide into 4 parts and roll each about 1/4" thick, spread each with Date filling and roll as a jelly roll. Chill thoroughly. Cut with sharp knife into slices about 1/4" thick. Bake at 400 degrees for 10-12 minutes. Yields 5 dozen.

My most memorable Christmas was 1968 when we were living in Jerusalem, actually its really Christmas Eve.

We, our family, and hundreds of other people gathered on a hill side outside the town of Bethlehem, and watched and waited with the shepards and their flocks and low and behold there did appear a very bright star in the East with wise men on their camels following it as it journeyed across the night sky to its resting place over a cave in the hillside, and there were voices coming from afar singing Praises to God.

This reenactment of this wonderful happening was beautiful to behold and made the Christmas Story as we know it seem even more wonderful and miraculous because we were there on the land where it actually happened so many years ago.

THE BEST GIFTS ARE TIED WITH HEARTSTRINGS

The Gift of Enthusiasm: When you go out shopping wear something festive for the season—a pin or a bright scarf or hat Smile at everyone, spread sunshine, do your

part-be an elg! V

A Gift of WONCON: Fill your child's closet with balloons so that when the or she ogens it there's a big surprise!

A Gift of Love: Enroll someone in your own personal Treat-of the-Month Club.

Make a little coupon that promises one special homemade dish a month, a casserole, or a descert - very good for someone who might be alone alot.

The Gift of FUN: Take time to home on the snow-make snow angels & snow men - go ice skating. Come in cold & frosty to something hot know the stove STOP EVERYTHING 60 count your bleosings. Itave a nice glass of champagne in ghost of the fire with the one you have.

you are The Gift of Pleasure:

Tuck a little note into Lunchbox
or pocket — or maybe into a suitelie case. Put in a cartoon or douse it
with perfune or stick on some
a stickers to make it look cute — say
something sweet.

The Gift of Yourself: your time can be a most precious gigt a ghone call or letter - cook a lovely dinner, set a pretty take, to invite good griends.

The Gift of Faith: Before
you go to bed on December 31st
join hands, say a prayer 60 make a
wish for the coming year.

MIRACLES CAN HAPPEN.

Cracker Cookis Spread Club crackers Eventy on two yelly roll pons. Finely chop Walnuts to make I cup. Bring to a boil for 3 min 1 stick butter, I stick margarene. and I scont cup sugar. Spread mifture over all crockers sprinkle walnuts on top and bake at 350° for 4-7 min until

craskers bubble. Remove

flat surface.

crackers imediately to a

CON+ - --

Every Xmas my parents would put the tree up the a corner of the livingroom near the fireplace. Time would be spent putting the lights and ornaments on just so. Each carde went on one at a time. - chard would read the Night before Xmas to my sister and myself before putting us to bed. We would always leave goodies for Sonta Then-The neft morning we would get up to find Sonta had tran come down the chimney and left wonderful gefts. There were even foot prents across the wine eargeling where he had landed in the ashes in the finplace (Some size shoes as my dad!) was really senta

"market and the state of the st
Fruit Cake Caakies
1/2 C. butter 1+ a.
3/3 c. dank brown sugar 1t. nutmeg
1 egg besten 1 t. allepiec
1 t. bede dissalved in 1 t. claves
13T. milk 11b. Cardied pineapple
1/2 C. flour 1/2 16. Candied Cherries
1/4 c. bourbon 11b. shelled pecans
"4t. palt
Cream butter and Dugar, Beat
in the lag. Sind and
milk Sift tagether fians and
spices. and dry ingredients,
afternately with the milk and
bourban to the Creamid may ture
aid fruit and nuts. Erop by
speanfuls on greased cookie sheet.
Bake at 300° F for 20 to 30 min_
Agending en size.

The still get a chuckle from

a fun memory the year

of the L. M. K. I sneaked a

beek at Mother's mail order

low two Leather Manieure Rita

for my alder sister and me. I

teased my sister from then

until Christmas I knew a gift

she was getting and she didit

an L. M. K. I shelt so smug

that I knew this and she

Cauldn't figure out what an

L. M. K. hours.

Esther Leckere

Although my father was a mailman and exhausted by the time Christmas rolled around, we still took time to walk to church every Christmas Eve. Living in North Dakota, where the streets would be snowy and icy that time of the year, we all put on coats and boots

and trooped off on foot rather than risk an accident. We would return home to open presents that same evening (a German custom) and to eat some of my mother's delicious cookies: pffeffernusse, snowballs (also known as Mexican wedding cakes), stollen, coffee creams, gingerbread men, decorated sugar cookies, and flaming fruitcake that had whiskey poured over it and lighted. Barrels of oysters were shipped west on the train from Maryland's Eastern Shore (little did I know then I'd be living near the source of those delicacies some day), and on special occasions we would go to the Grand Hotel dining room to have oyster stew. Gifts were strictly no-nonsense: clothing we needed anyway, but we always got a book or a toy too.

DAKOTA ROLLS

1 package active dry or 3 thsp. sugar 1 cake compressed yeast

1 tsp. salt

% cup water

1 well-beaten egg

1 cup milk, scalded

3½ cups sifted enriched flour

3 tbsp. shortening

Soften compressed yeast in lukewarm water (85°) or the active dry yeast in warm water (110°). Stir and let stand for 5 minutes. Combine, milk, shortening, sugar, salt; cool to lukewarm. Add softened yeast, egg. Gradually stir in flour to form soft dough. Beat vigorously; cover with greased wax paper and towel and let rise in warm place (82°) till double in bulk, about 2 hours. Turn out on flour dusted canvas or board and roll about "thick in oblong shape, 8" x 16". Brush with melted butter and sprinkle with 14 cup brown

sugar. Roll as for cinnamon rolls. Cut in 1" slices.

Caramel Topping: Combine 1 cup of brown sugar, 2 tbsp. light corn syrup, and 1 tbsp. butter. Heat slowly in a greased shallow pan or muffin tins. Set aside to cool. Place rolls, cut side down, over the mixture. Cover, let rise until double in bulk. Bake in 375° oven for 25 minutes. Remove from pan. Cool, bottom side up. Makes 2 doz.

My recipe is a sweet roll similar to the ones sold today in the malls at Cinnabons.

These are better, and they are easy to make.

Delicious Italian Cream Cake

From the kitchen of ...

Peggy Martin

- Stick Butter
- Cup Crisco
- teaspoon soda
- teaspoon vanilla
- Egg Whites, Beaten
- Cups Sugar
- Egg Yolks
- Cups Plain Flour

sugar and teaspoon vanilla.

- Cup Buttermilk
- Cup Coconut
- Cup Pecans

Cream butter, shortening and sugar. Add egg yolks, one at a time. Sift flour, add soda to flour. Add Flour mixture, alternating with milk, ending with flour. Stir nuts, coconut and vanilla into batter. Fold beaten eggwhites into batter. Pour into three greased and lightly floured cake pans. Bake 3500 until layers leave sides of pan. Filling: Cream together 1/2 cup butter, 8 oz. cream cheese, 1 box powdered

My favorite Christmas memory is going for the Christmas tree with my parents and my brother when I was little.

JoAnn Davis

My most memorable Christmas was in 1968. I was in the hospital and Wayne was in veitnam. The family tried to get him home and and was told my surgery was not serious enough to bring him home. Well he surprised everyone when he arrived at the airport on Christmas Eve morning, I had no idea he was coming or that the family was even trying to get him home, so I was very surprised when he came to the hospital Christmas Eve.

I went home from the hospital on Christmas Day. What a wonderful christmas present for the family even though he has ro return to Veitnam in January.

Ice Box Fruit Cake

1 Lb. English Walnuts

1 Lb. Pecans

L Lb. Brazil Nuts

1 Lb. Seedless Raisens

1 Lb. Box Graham Crackers

1 Small package Marshmellows

13 cup milk

Chap peacans, walnuts brazil nuts. Crush gram crackers. Mix first six ingrediants together in large pan. Desolve marshmellows and milk over low heat. Stir constantly. Pour mixture over nuts raisens and gram cracker. Mix well. Press tightley into 8" pan lined with wax paper. Place in refreg. Makes a 51b cake.

May Kemp

So many of our Christmas memories revolve around the traditions we shared with our children. We have a collection of nativity sets which were always set up for the holiday, but the Baby Jesus was never placed in them until December 25th, the day of his birth. We always put out cookies and milk for Santa Claus on Christmas Eve. However, after our stay in England that tradition was changed to leaving Father Christmas sherry and some biscuits! The most memorable Christmas Eve service was the one where the sound of a new baby's crying caused an interruption. It took us a minute to realize that it was a tape to symbolize the true meaning of Christmas, the birth of our Savior Jesus Christ.

One of my favorite recipes for Christmas is also a derivation of an English custom. These can be made ahead of time and cooked for part of the Christmas breakfast or made for a Christmas party and served sliced as an appetizer.

Sausage Rolls

l beaten egg
1/3 cup dry fine bread crumbs
1/4 cup chopped onion
l pound bulk sausage

Mix well and shape into eight 5 inch rolls. Bake at 400 degrees for 20 minutes.

Drain on paper towel. Cool.

Cut 2 sheets (17 1/2 oz. pkg) puff pastry, thawed into quarters (each sheet). Place sausage roll in each quarter and roll up jelly roll style. Seal. Bake at 425 degrees for 20 minutes. Can be served whole or sliced into one inch slices. Can be prepared ahead of time, but do not bake until ready to serve.

The Compi

THINGS I FORGOT LAST TIME.

THE MOST IMPORTANT SHOPPING LIST EVER

CRUMB COOKIES Crumb- 3250 for 20 min 1/2 lup Hour 4 T Butter - soft 1/2 Cap Brown Sugar -2 egg yalks Packed Blend file Coarse Pat in 9" Pan Tapping Mixxure 2 egg whites - heater 1 Cap Brown Sugar Packed 1 cup Pecans - finely Chappel 1 tep Vanilla 1/4 top Balling Pawder mix & spread on Crumb sixture. Bake 20 min @ 325 Cut in squares Christmas Maje from my mother

as a child-my Christmas Memary -Cutting our free from our our hooks sight, sounds x smills of my mather barring all the Christman gardies from Scratch -

Ansie

for a foliology treat of a recipe, but senura ffuta & their grounds of a rote of dates with almost or pecons, then roll them in groundated an Zims.

Macaroon Rudding

I envege Knox Gelstin & combine + V., c. ald water School 14 c cold water 4 eggs separated 's top each vanilla 1 Cup sugar and almowlestracts I pint milk I dagen macaroons add sugar to egg yalks stin well. Heat milh, add galls + sugar, Corbuntil thick over boiling waters (about 5 min) add geletin, extracts and let cool, Fold en beatin egg whites trumble maceroons into pretty glass bowl and gon custand over. Chill over nite - serve with whipped eream. May be chilled in mold. When unmolded ice with whopped errow. Sprinkle with coconet.

to tind. This year and try the evenut ones.

ann Woms.

a Most Memorable Christmas

The year that blally came into our lives was certainly my most memorable christmes!

Now, I can't really remember how all I was - probably 9 or 10. Mather wake one early to hear what sounded like clattering, prancing feet on our back poset. My first thought was larly visitors - but it really didn't sound like foot steps.

Matheir eyes wor lancing asking what I thought the noise was and sligly in - dicating that perhaps it was one of fanta's reindeer. Let me say Love, I was too ald to believe in Senta Claus, but I had no alder brother or sisters to disillusion me and when I would ask, Mother would always say, "Is long as you betreve in Santa, there'll be one;" and when Mother said "BELIEVE" I believed!

and closer and by then I was going through to the kitchen to investigate and couldn't believe my eyes-there was Dally - a dear Shitland pong! She would fallow bladly like a puppy and to brought her right into the Ritchen. What a surprise! During the halidays that year when some of the feerily or friends come by Raddy would again proubly lead Polly into the bitchen, One night when some friends were there mather was making a big batch of teffy one of her favorite things to do, especially if children or young people were present. Well, here comes bladdy with Bally for all te admine, but when it was time the go back to the barm she set her little Looves down and refused to move. mother was scard to death she was going to back up and upset that pot of hat taffy all over everything. Tenally it was realized that she wouldn't go out este the dark she couldn't see, a lantern was produced and then she followed bladdy out by lester light. Medless to say she was not brought in again at night.

In sovy to admit that I did not take the riding as so many yours girls do taken, all I could get Holly to do was trat or brush me off her back. I was scared to leath. I later learn that most Shetland ponies are very frisky & fiesty. She was farmed out the a coisin. The was unaproid and could really put her through her paces, but even though I loved her she continued to have me completely topped buffaloed.

However, she brought much tappeners into the live of various cousins. She level a long life and more or less stayed in the family long after my Mother and I moved on.

It was not certil I was much older that I rulique my reactions were probably a big disappointment to my father, but never by word or died did Te ever indicate that to me.

I can't really say this was my happiest Christmas - but ceatainly the one Dil never forget

Julie Harrison

My Favorite Christmas Memory

My daughter Lisa was eight years old and decided she was to old to believe in Santa Claus. Under the christmas tree, Christmas morning she found a sleeping bag. She was so excited, her eyes got so big, she just looked at us and said there really must be a Santa Claus because she had just asked for the sleeping bag the day before Christmas and neither her father or I had left the house to go shopping. So for one more Christmas a little girl could still believe in dreams and that Santa Claus still existed. What Lisa didn, t know is that I thought she needed a sleeping bag for the sleep overs she went to and I had purchased the gift a month before Christmas. I was so pleased with myself that I was able to have kept it hidden from her until that special morning.

CHEESE-TOPPED BROCCOLI

2 (10 oz.) pkg. frozen
broccoli spears, cooked
1/2 c. fine soft bread crumbs
1/4 c. butter or margarine, melted
1/2 c. (each) coarsely shredded Swiss and sharp cheddar cheese

Arrange well drained broccoli in broiler proof serving dish or platter (not glass). Mix cheese and crumbs; sprinkle on broccoli and drizzle with the margarine. Broil 6 inches from heat 4 - 5 minutes, or until cheese melts and crumbs are well browned. Makes 6 servings.

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