



## Commodore

- ½ jigger bourbon
- ½ jigger curaçao
- ½ jigger lemon juice
- 1 teaspoon grenadine

Shake well with ice and strain into chilled cocktail glass; garnish with lemon twist or orange twist.

## Commodore No. 2

- 1 jigger bourbon
- ½ jigger curaçao
- ⅓ jigger Rose's lime juice
- Club soda

Shake bourbon, curaçao, and lime juice well with ice and strain over ice cubes into Old Fashioned glass. Fill with soda and garnish with lime or orange twist, pineapple stick or cherry.

*(Pictured—Commodore No. 2)*

# Cheeseburger Hero

**1 hero sandwich loaf**  
**3/4 pound lean ground beef**  
**2 tablespoons heavy cream**  
**1/2 teaspoon celery powder**  
**1 egg**  
**1/2 teaspoon dry mustard**  
**1/8 teaspoon nutmeg**

**1 teaspoon salt**  
**1/2 teaspoon pepper**  
**2-3 medium tomatoes, sliced**  
**1 medium onion, sliced**  
**4 slices Swiss cheese**  
**Lettuce**  
**Bread and butter pickles**

Carefully slice hero in half lengthwise; with sharp knife cut out oval in 1 half of bread, leaving 1/4-inch rim; gently pull out bread from oval to form well.

Preheat oven to 400 F. Tear removed bread into fine bits. Place bits in mixing bowl and add ground beef, cream, celery powder, egg, mustard, nutmeg, salt, and pepper. Mix well.

Using hero loaf as guide, form meat mixture into fairly flat oval to fit well when meat is baked (allow 1/2-inch shrinkage during baking).

Place oval meat loaf on baking sheet and bake 35 minutes. Remove from oven and drain on paper towels. Place baked meat oval in well in hollowed out hero half. Top with sliced tomatoes, onion, Swiss cheese, lettuce, and pickles. Cover with top half hero loaf and secure with 8-inch bamboo skewers.

Place on platter or cheese board and carry to cocktail table. Slice crosswise to serve, providing guests with cocktail plates and forks. Serve with catsup, mustard, and mayonnaise.

Yield: 4-6 slices.