

CHEESE FRENCHES

6 slices sandwich bread
6 slices American cheese
Salad dressing

Make as 3 cheese sandwiches. Cut each sandwich in 4 quarters. Dip and cover each quarter with the following batter (This is messy):

1 egg, well beaten
1/2 cup milk
1/2 tsp. salt
3/4 cup flour

Mix well. After covering each sandwich with batter, then coat it with cornflake crumbs. Deep fry as like doughnuts at 375 degrees. Makes 12 frenches, or serves 4. You can make these ahead of time and freeze them before deep frying. The crumbs stay on better and they fry nicer that way. —

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