

CROWN ROAST OF FRANKFURTERS

- 1 ½ pounds all-beef frankfurters (see *Note*)
- 1 teaspoon poppy seeds
- 2 tablespoons cider vinegar
- 2 cups shredded cabbage
- ½ cup boiling water
- Pimiento

Slice frankfurters lengthwise, without separating the halves. Broil, cut sides up, on rack about 3 inches from source of heat, about 5 minutes.

Add poppy seeds and vinegar to cabbage; toss thoroughly. Heap cabbage in a mound in center of a baking dish. Lean frankfurters against cabbage to form a crown. Pin frankfurters together with toothpicks. Pour water over cabbage. Bake at 350F (moderate oven), 10 minutes, or until cabbage is tender but still crisp. Garnish with pimiento.

Makes 4 dinner servings.

Note: Shrinkage is negligible. Do not allow 2 ounces for shrinkage.