

FRANKFURTER SPECTACULAR

8 ounces frankfurters (see Note)	1 tablespoon tomato juice
1 tart medium apple, cored and diced	1 tablespoon lemon juice
¼ medium pineapple, diced	½ tablespoon cider vinegar
4 ounces canned onions	½ teaspoon curry powder
½ cup sliced canned carrots	⅛ teaspoon ginger
¼ cup chicken bouillon	⅛ teaspoon nutmeg
	⅛ teaspoon cayenne pepper
	⅛ teaspoon coriander seeds

Slice frankfurters lengthwise, but do not cut all the way through. Broil, about 3 inches from source of heat, 6 minutes, or until cooked throughout. Combine remaining ingredients in a saucepan. Cook over low heat, stirring frequently for 10 minutes. Add frankfurters. Cook an additional 3 minutes. Divide evenly. Makes 2 dinner servings.

Note: Frankfurters are pre-cooked. Do not allow 2 ounces for shrinkage.

*For dramatic service, cut pineapple so core remains in one piece, as shown. Stick frankfurters into pineapple core with hors d'oeuvre picks. Place core with frankfurters in center of serving dish. Top with pineapple leaves. Add cooked mixture around base of core.