

Adorable Snowman

3 6 1/2 or 7 oz cans of tuna in oil, drained
1 8-oz pkg. cream cheese, softened
1 1/2 t. dry mustard
3/4 t. Tabasco
1/4 c. minced onion
2 T. finely chopped parsley

1 orange
ripe olives
pimiento
round crackers
parsley sprig
2 celery sticks

Put tuna, cream cheese, dry mustard, Tabasco, onion, and parsley in large bowl of electric mixer. Beat until smooth and well blended. For bottom section of snowman, cover orange with 1 1/2 c. tuna mixture, shape into ball. Shape one cup mixture into ball for center section, and 3/4 c. into ball for head, reserving 2 T. for top of hat. Chill snowman sections before assembling. Stack sections of snowman using toothpicks to hold in place. Make eyes and nose with bits of ripe olives. Make mouth and buttons with pimiento. To make hat, put round cracker on head at slight angle, top with small ball of tuna mixture and add parsley sprig on top. Serve with crackers.

Annie Mae's Salmon Croquettes

1 large potato
1 large can red salmon, drained and deboned
1/4 c. finely chopped onions
1 T. chopped parsley

1 egg, beaten
Salt, black and red pepper to taste
Cracker meal

Peel and boil potato until soft enough to mash. Combine with salmon, onion, parsley, egg, and seasonings, in a large bowl. Beat on low speed of electric mixer until well blended. Shape into croquettes, any size you wish and fry in 1/2 inch oil in heavy skillet until golden brown. Drain on paper towels. Serves 4 to 6.

Artichoke Hearts with Crab Meat Ravigote

Trim artichokes by removing a few outer leaves, the stems, and prickly ends. To avoid discoloration, place them in a bowl of cold water to which has been added the juice of one lemon or two ounces of vinegar. Cook in the same water until heart is tender. Drain by placing upside down. Carefully remove center leaves and the "choke" with your fingers. Fill centers with crab meat, fresh or canned, mixed with Sauce Ravigote.

Sauce Ravigote

1 C. mayonnaise, prepared or homemade
capers
chopped parsley
green onions, chopped
a bit of garlic

tarragon, fresh or dried
dry mustard
salt, paprika
lemon juice
artichokes (1 to each person)

Into the mayonnaise mix other ingredients to taste; blend with crab meat. (Serve as a salad or luncheon dish.)

Asparagus and Shrimp Salad

2 lbs. asparagus, cooked and chilled
24 shrimps, cooked, peeled, deveined, cooled
1/3 c. tarragon vinegar
3 tomatoes, peeled, seeded, quartered
1/4 c. tart French dressing
1 hard-cooked egg, riced
1/4 c. chopped parsley

1/2 c. heavy cream, whipped and lightly salted
1/2 c. homemade mayonnaise (made with lemon)
1 t. chopped dill pickle
1 t. capers
salt and pepper
1 T. brandy

Pour vinegar over asparagus and shrimp. Marinate 1 hour. Before serving, add tomatoes and toss lightly with French dressing. Arrange on a bed of lettuce leaves and sprinkle with egg and parsley. To prepare dressing, mix whipped cream with mayonnaise. Add pickles, capers, salt, pepper, and brandy. Server separately in a sauce boat.

Asparagus Crab Soufflé

8 slices white bread
2 c. fresh crab meat or
2 6 1/2 oz. cans
1/2 c. mayonnaise
1 small onion, chopped
1 1/2 c. cooked or canned asparagus with tips

4 eggs, beaten
3 c. milk
1 10 3/4 oz. can condensed cream of mushroom soup
1/2 c. Cheddar cheese, grated
paprika

Dice 4 slices of bread and place in large buttered baking dish. Combine crab meat, mayonnaise and onion. Spread over bread. Top with asparagus. Trim crusts from remaining bread and place over asparagus. Combine eggs and milk. Pour over all. Cover and refrigerate overnight. To serve, bake at 325° for 15 minutes. Remove from oven and pour soup over top. Sprinkle with cheese and paprika. Continue baking for about 50 minutes. Serves 8.

Baked Crab Meat with Sherry

very delicious as luncheon dish or hors d'oeuvre. Serves 6-8

1 lb. fresh, flaked crabmeat
1/2 c. sherry wine
3 slices of soft white bread
1/2 stick butter (melted)
1/2 c. light cream
buttered bread crumbs

juice of 1/2 lemon
dash of fresh pepper
salt to taste
1 t. worcestershire sauce
1/2 c. mayo
1/2 c. grated mild cheese

Marinate crab meat in sherry. Place soft bread in bowl, pour on cream, melted butter, lemon juice. Add mayo, worcestershire sauce, salt and pepper. Mix all ingredients well, toss in marinated crab meat. Add more seasoning, if necessary. Fill shells. Sprinkle grated cheese over top. Then add buttered bread crumbs. Bake in a moderate oven twenty to thirty minutes or until bubbly.

Baked Oysters * (Kathryn Dunnington)

In big skillet, put 1 lb. oleo. Crush crackers in hot oleo and brown (real brown). Then add cut up oysters (cut one oyster in about 3 pieces) at same time add chopped celery (about equal amount of celery and oysters). Cook about 3 minutes in black skillet. Then pour in casserole. Sprinkle cracker crumbs over top. Bake about one hour.

Baked Rock *

(any fillet of fish can be used)
2 - 3 lb. rockfish
1/4 lb. butter
lemon juice

1 T. dry white wine
salt, pepper, and paprika
Parmesan cheese

Salt and pepper fillet of rock. Put butter in shallow baking dish in hot oven (450°) until it is browned. This gives the distinctive flavor. Place fillets flesh side in sizzling hot butter and return to oven for 10 to 15 minutes. Turn with spatula and baste with juice. Sprinkle each piece with lemon juice and dry white wine, Parmesan cheese and paprika. Return to oven until done -- about 5 minutes. Run under broiler and broil quickly. Baste fish with sauce and serve in the sauce. Serves 3 hearty seafood lovers -- 4 light appetites.

Caviar Mousse

1/4 lb. butter, unsalted, preferably
2 cans (7 oz. each) water-packed white tuna
1 t. chopped green onion tops
1 jar (6 oz.) herring tidbits in wine

1 jar (4 oz) black caviar
1/4 t. garlic powder
1/2 t. sugar
1 jar (4 oz) red caviar

Melt butter and pour it into a blender. Add in about 3 stages the white tuna, drained, and blend with the butter until it is the consistency of a paste. Turn off the blender, now and then, to scrape down the sides.

Add, all at once, green-onion tops; herring tidbits in wine, drained; black caviar (which can be imported caviar, this dish is nearly as good with the much less expensive lumpfish caviar; garlic powder, sugar. Continue to blend until there are no perceptible lumps. It should now be of the consistency and texture of whipped cream.

Pack the paste into a buttered 1 pt. mold (a small bread pan is perfect for this) and refrigerate. It will quickly resume the consistency of the butter it began life as, which is what you want.

When ready to serve, or anyway within an hour of serving time, turn out the mold by running a knife dipped in hot water around the edges, letting it settle on a wood bread board.

NOTE: A few strips of waxed paper laid across the mold in both directions before you pack in the paste will make it a little easier for you to get the mousse out in good shape. However, even if it breaks a little, coming out, don't be concerned; just shape it back with a butter knife.

Spread the sides only (of the mold, of course) with the remains of the jar of black caviar. It will just make it. Spread the top of the loaf with the contents of the jar of red caviar, drained for 5 minutes to remove excess liquid (salmon or whitefish caviar is fine). It will be a thing of singular beauty. Shiny black all around. Glistening red on top. Surround with small pumpernickel bread or rye bread rounds. Let your guests spread their own canapés.

Chafing Dish Crabmeat

1/4 lb. Old English Cheese
1/4 lb. butter

1 lb. crabmeat or two small cans crabmeat

Melt butter and cheese in top of double boiler, and add crab. Cook for five minutes. Serve from chafing dish, using spoon to dip spread onto Triscuits.

Chafing Dish Dip

2 cans cream mushroom soup
1 can cream shrimp soup
1 8-oz package cream cheese
3 cans small shrimp, drained and rinsed
2 cans water chestnuts, sliced
1 lb. lump crabmeat, flaked

3 8-oz cans mushrooms, drained
1 t. Tabasco
2 t. dry mustard
2 t. curry powder
4 T. Worcestershire sauce
salt and cayenne

Heat soups. Stir in cheese until melted. Add remaining ingredients. Serve hot in chafing dish with melba rounds. Serves 75-80.

Cod fillets Baked in Lime *

1 lb. thawed cod fillets
2 thinly sliced green onions
1/4 c. lime juice
1 T. butter
1/2 t. salt

1/4 t. powdered ginger
1/8 t. white pepper
dash powdered bay leaf
butter

Arrange fillets in 1 qt. utility dish. Combine onions, lime juice, butter and spices. Stir well. Pour over fillets. Dot with butter. Bake in microwave oven 4 1/2 minutes. Turn dish halfway through cooking time. Serves 4

Crab & Artichoke Heart Casserole or Chicken *

1 stick butter
4 T. flour
1 pt. milk
1 t. worcestershire
salt and red pepper
1 t. grated onion

1 c. grated cheese
3 6 oz. can crab meat
6 hard boiled eggs
1 large can artichoke hearts
1/2 c. fine bread crumbs

Melt butter in top of double boiler. Stir in flour. When smooth, add milk, slowly. Stir till thick. Add seasonings, onion, 3/4c. cheese. Flake crabmeat. Slice eggs and drained artichoke hearts lengthwise. Put in oblong casserole and cover with sauce. Add remaining 1/4 c. cheese to bread crumbs and sprinkle on top. Bake at 325° about 30 minutes. Chopped chicken breast can be substituted for crab meat.

Crab Cakes

1 egg
2 T. mayonnaise
1/2 t. pepper
1/8 t. cayenne or dry mustard
1/8 t. Tabasco sauce
1/2 t. salt

1 lb. lump crabmeat
1 1/2 T. Ritz crackers
3 T. parsley, chopped
cooking oil
lemon wedges
tartar sauce

Mix egg, mayonnaise, pepper, mustard, Tabasco, and salt until it forms smooth paste. Fold carefully into crabmeat. Form into cakes, roll in cracker crumbs, and sprinkle with parsley. Place on waxed paper in refrigerator for 1 hour. Cook in enough oil to cover half of crab cakes. Drain on paper towels. Serve with lemon wedges and tartar sauce. Serves 4.

Crab Delight

1 can shredded crab meat
1 T. minced onion

1 c. sharp cheddar cheese, grated
1 or 2 T. mayonnaise

Mix well. Spread on melba rounds and sprinkle with paprika. Broil until cheese bubbles. Makes 12 to 16 servings.

Crab Imperial Chesapeake *

Combine 1/2 to 1 green pepper finely diced, 1 T. dry English mustard, 1 1/2 t. salt and 1/2 t. white pepper, 2 raw eggs, 1 c. mayonnaise. Add 3 lbs. crab meat (deluxe backfin). Blend carefully to keep lumps intact. Heap in natural shells and top lightly with mayonnaise. Sprinkle with paprika. Bake 350° oven for 15 minutes. Splendid Hot or Cold. (good without green pepper). For a large crowd, serve in casserole. (I used crabmeat from claws at beach and it was good too). Serves 8.

Crab Meat au Gratin *

Make 1 1/2 c. cream sauce. Season well (hot). Mix with 1 c. crab meat. Put in shallow baking dish. Sprinkle with grated cheese. Bake till hot through.

Crab Meat au Gratin II

1/2 lb. onions, chopped, using a combination
of white and green onions
3 ribs celery, chopped
1/2 lb. butter
4 T. flour
1 large can evaporated milk

1 small can evaporated milk
2 egg yolks, beaten
2 lbs. fresh white crab meat
1 1/2 c. grated Cheddar cheese
salt and pepper to taste

Sauté onions and celery in butter until soft. Add flour and blend. Add milk and blend. Remove from heat. Add egg yolks, crab meat, salt, pepper, and cheese. Put in shells or in a casserole. Top with cheese. Bake at 350° until heated through. Serves 6 to 8.

Crab Meat Hollandaise

1 lg. can artichoke bottoms
1 1/2 c. lump crab meat, fresh or canned
6 T. melted butter
1 hard boiled egg, chopped fine

1 T. lemon juice
dash Tabasco
1 1/2 c. hollandaise sauce

Melt butter, add crab meat, chopped egg, and seasonings. Heat thoroughly. Fill artichoke bottoms with the mixture. Top with Hollandaise and brown at 450°. Serve immediately. Serves 6.

This is to be used as a fish course or appetizer. As a main course, use 2 artichokes per person.

Crab Meat Imperial *

1 lb. fresh lump crabmeat
1 c. heavy cream sauce
1 egg yolk (the whole egg can be used)
1/4 t. dry mustard
1/4 t. paprika
1 heaping t. capers
1 t. worcestershire sauce

7 T. mayonnaise (use 1 T. in mixture, balance to top
crabmeat in shell)
1/2 T. chopped pimento
1/2 T. chopped green pepper
1 T. butter
salt & white pepper to taste

Sauté the green pepper and pimento in butter. Add this to the cream sauce and all the other ingredients except the crabmeat. Mix well. Fold in the crabmeat last. Handle lightly. Place in oven (in natural crab shells) and put a T. of mayonnaise on top of each portion. Bake in moderate oven for 20-30 min. Yield: 6 servings.

Crab Meat Imperial II

1 c. mayonnaise
1 green pepper, finely diced
2 sweet red peppers, finely diced
2 eggs
1 T. dry mustard

1 t. salt
1/2 t. white pepper
3 lbs. lump crab meat
paprika and parsley

Combine mayonnaise and finely diced peppers. Add eggs, dry mustard, salt and pepper. Fold in lump crab meat, mixing gently. Divide into 8 baking dishes or shells and mound high. Coat with mayonnaise and sprinkle with paprika. Bake at 350° for about 15 minutes. Serves 8. Garnish with parsley.

Crab Meat Mornay

1 can condensed cream of chicken soup
1/3 c. milk (or white wine)
1 1/4 c. crab meat, canned or frozen
1 egg, slightly beaten

1/2 lb. cheddar cheese, grated
1/2 c. minced onion
Liberal dash of Worcestershire sauce
bread crumbs

Simmer soup with milk or wine. Add to egg. Pour mixture over crab meat, cheese and other ingredients, reserving enough grated cheese for topping. Mix well and cook over low heat until bubbly. Serve piping hot on Holland Rusk or toast points. Serves 4.

This can be prepared in advance. It is not only good for a luncheon, it is also good with cocktails - served in a chafing dish with Melba toast on side.

Crab Meat on Holland Rusk

2 cans Campbell frozen shrimp soup
Heat in top of double boiler and season with: chives, Sherry, Parmesan cheese. Serve on Holland Rusk. Serves 4.

1 lb. crab meat

Crab Meat Remoulade

1 7 oz. can crab meat, picked over
1 c. mayonnaise
1/4 c. olive oil or salad oil
2 T. lemon juice
2 cloves garlic, crushed

1 t. celery seed
2 stalks celery, finely chopped
1/4 t. salt
dash freshly ground black pepper

THE DAY BEFORE (Preparation Time - 15 minutes)

Combine all ingredients in the order mentioned above and blend together thoroughly. Cover and refrigerate.

THE DAY

Serve with crackers, toast, or party bread.

Crab Meat Sauté aux Herbs

1/4 lb. butter
1/2 clove garlic, finely minced
1 T. finely minced green onions
1 LB fresh lump crab meat

1 T. chopped chives
1 T. finely chopped parsley
Juice of 1 lime
12 toast rounds

Melt butter in a large skillet and add garlic and green onions. Cook, stirring about 3 minutes, but do not brown. Add crab meat and toss gently and thoroughly until heated through. Sprinkle with chives, parsley and lime juice. Spoon mixture onto hot toast rounds or serve over rice. Serves 6.

Crab Mold

3 envelopes plain gelatin
1/2 c. cold water
2 cans crab or
1 can crab & 1 can shrimp
2 (3 oz) packages cream cheese
1 can tomato soup

1 c. celery, chopped fine
1/2 green pepper, chopped
3/4 t. salt
1 small onion chopped fine
1 c. mayonnaise

Soften gelatin in 1/2 c. cold water. Heat soup. Add softened gelatin and cream cheese. Blend well. Add remaining ingredients and place in mold. Chill. Serves 8 to 10.

Crab Soufflé

1/2 c. butter
1/2 c. flour
2 c. milk
8 eggs, separated
2 c. frozen or canned crab meat, separated

2 t. onion juice, or finely grated onion
1 t. freshly ground pepper
4 T. chopped parsley
1 t. salt

Preheat oven to 325°. Melt butter, blend in flour and gradually stir in milk. Cook over low heat, stirring constantly, until thick. Remove from heat and beat in egg yolks, one at a time. Fold in crab meat, onion juice, pepper and parsley. Beat egg whites with salt until stiff, but not dry. Fold into mixture. Turn into 1 large soufflé dish or 2 smaller ones, which have been greased on the bottom only. Bake 50-60 minutes, or until browned and well puffed. A knife inserted into the center should come out clean, to determine when done.

Crab Vole au Vent *

1 pkg. frozen patty shells
1/4 c. minced onion
3 T. butter
3 T. flour

1 can (10 oz.) frozen condensed cream of shrimp soup
1/2 c. milk
1 can (7 1/2 oz) crab meat
2 T. sherry

Prepare patty shells according to directions. Sauté onion in butter till soft not brown. Add flour. Cook 1 min. Add soup (thawed) & slowly stir in milk. Stir until smooth. Add crab meat and season.

Curried Tuna Bites

1 c. tuna fish, drained
1/2 c. mayonnaise
1/2 t. onion or garlic powder
1/2 t. curry powder

15 slices soft, fresh sandwich white bread
butter, softened for spreading
paprika

THE DAY BEFORE (Preparation time - 20 minutes)

1. Combine tuna fish, mayonnaise, onion or garlic powder, and curry powder until the mixture is quite creamy.
2. Cut the crusts from each slice of bread and flatten it with your hand. Butter each slice lightly, then spread with approximately 1 T. of the tuna fish mixture. Be sure that you spread it evenly and right up to the edges. Sprinkle lightly with paprika.
3. Roll each spread slice of bread, jelly roll style. Wrap in waxed paper and refrigerate.

THE DAY (Cooking time - 15 minutes)

1. Slice each roll into 6-8 small pieces and broil quickly on each side until light brown, or place in a 350° oven for 15 minutes.
2. Serve with toothpicks or as "finger food" in a bowl.

Deviled Crab *I

4 c. crab meat
1 c. milk
1 1/2 c. cracker crumbs
1/4 lb. butter
3 T. minced parsley
1 1/2 T. grated onion
3/4 t. salt

dash pepper
dash Tabasco
3 T. worcestershire sauce
1 t. dry mustard
1 green pepper, cut fine
1 pimento, cut fine
2 hard boiled eggs, grated

Cook all ingredients (except crabmeat and 1/2 c. cracker crumbs) 10 min., stirring. Add crabmeat. Cook 5 min. Fill crab shells. Top with cracker crumbs & brown in oven. Fills 6 shells.

Deviled Crabs * II

4 T. butter and 2 T. flour in skillet (white sauce)

Add 1 c. cream, 1 T. chopped parsley, 2 t. lemon juice, 1 t. prepared mustard, 1/2 t. horseradish, salt, red pepper, 2 hard boiled eggs (minced), white sauce, 1 pt crab meat. Mix and bake in buttered dish after covering with bread crumbs (which have been buttered) about 16 minutes.

Deviled Crabs * III

Cook slowly until tender in 3 T. butter:

1/2 c. chopped celery
1/2 green pepper, chopped

1 small onion, chopped

Add: 2 1/2 T. flour and cook until flour bubbles. Then add 1 c. milk slowly and cook until sauce is thick.

Add 1 lb. crabmeat mixed with:

1 t. salt
1/4 t. paprika
dash of pepper

2 T. lemon juice
1 T. Worcestershire
2 chopped hard boiled eggs

Put in greased shells. Top with buttered crumbs and place under broiler until brown.

Deviled Crab Meat

Cook until hard 2 eggs. Peel and chop when cool. Make 1 c. of rich cream sauce, when the sauce is boiling, add 1 can (6 oz.) crab meat, 1/2 c. chopped celery, 1/4 c. chopped green peppers (if desired). Remove from heat, add chopped eggs, 1 T. sherry and about 2 T. mayonnaise. Place in individual crab shells and dot with cracker crumbs and butter and a little grated cheese. Brown in 375° oven until hot thru and a little brown.

Hot Cheese and Clam Mix

3 T. butter
1 onion, chopped
1 green pepper, chopped
1 10 1/2 oz can minced clams, drained
1/4 lb. grated sharp cheese
1 T. Worcestershire sauce
1 T. sherry
1/4 c. catsup
1/4 t. cayenne pepper

Sauté onion and green pepper in butter for approximately three minutes. Add clams, cheese and remaining ingredients. Cook until cheese melts and serve in chafing dish with large Fritos.

Hot Clam Dip

1 small onion
1/2 green pepper
3 T. melted butter
1/4 lb. Velveeta cheese
1 10 oz. can Snow's minced clams
4 T. catsup
1 T. Worcestershire
1 T. sherry
1/4 t. cayenne pepper

Sauté onion and green pepper in melted butter till clear, not brown. Melt cheese in top of double boiler. Add clams, drained, catsup, Worcestershire, sherry and cayenne pepper. Cook till thick (like Brunswick Stew). Serve in chafing dish. Use a sliver spoon for the dip to be placed on Triscuits. Three times this recipe serves 40 people.

Hot Crabmeat Canapés I

1 stick oleo
1 1/2 t. mayonnaise
1 c. crabmeat
1 jar Old English cheese spread
1/2 t. garlic salt
6 English muffins, split

Soften oleo and cheese. Mix with mayonnaise, garlic salt. Add crabmeat. Cut each muffin in triangles and spread mix on muffins. Broil until bubbly. Can be frozen before cooking.

Hot Crabmeat Canapés II

1/2 lb. crab meat
6 T. mayonnaise
1/2 t. salt
1/2 t. MSG
1 T. onion, grated
2 T. lemon juice
1 T. Worcestershire
1/2 c. Parmesan, freshly grated
toast rounds
paprika

Combine first 8 ingredients. Spread on toast rounds and sprinkle with paprika. Place under broiler until bubbly and slightly brown (about 5 - 7 minutes). Yields 3 dozen.

Hot Crab Salad

1 lb. flaked crabmeat
1 bell pepper, minced
1 small onion, minced
1 c. mayonnaise
1/2 t. salt
1/8 t. pepper
1 t. Worcestershire Sauce
1 c. bread crumbs
1/4 c. buttered bread crumbs

Preheat oven to 350°. Grease casserole(s). Combine everyt hing in greased casserole(s) except the buttered bread crumbs. Bake at 375° 10 to 15 minutes for small shells. Top with buttered bread crumbs. Bake for 25 minutes for individual casseroles and 35 to 40 minutes for large casserole.

Lillie's Shad Roe *

2 shad roe
1 c. water
2 T. butter
1 1/2 t. salt
dash pepper

Put roe in frying pan & add 1/2 c. water, salt, pepper. Cover and cook slowly for 10 min. When all water is gone, add butter and brown for about 10 min.

Lobster and Artichoke Casserole

1 pkg. frozen artichoke hearts
1 bay leaf
1 pkg. frozen lobster tails
1 can mushroom soup
2 t. chopped onion
2 T. sherry (or more)
1/2 t. salt
1/3 t. garlic salt
1/8 t. pepper
1/2 c. grated cheese

Cook artichoke hearts and lobster according to package directions, adding bay leaf while they boil. Drain. Chop tails to bite size. Combine soup and seasonings. Arrange lobster and artichokes in 1 quart casserole, add soup mixture and top with cheese. Bake at 400° for 15 minutes. Serve with wild rice. Serves 4.

Make ahead for a delicious luncheon dish.

Luncheon Shrimp Dip

2 lbs. raw shrimp, cooked and chopped fine
2 pkgs. (3 oz. each) cream cheese
2 t. Worcestershire sauce
1 t. Durkee's dressing
Juice 1/2 lemon
Celery salt to taste
2 hard boiled eggs, mashed
mayonnaise
8 Holland Rush Rounds
8 slices American cheese

Mix first seven ingredients together with enough mayonnaise to be soft enough to spread on Holland Rush. Spread generously and cover with cheese. Put in oven for 15 minutes at 325°.

Melange of Salmon and Mushrooms

1 large can salmon
1 large Bermuda onion, sliced
1 can cream of mushroom soup (or celery, or chicken)

Preheat oven to 400°. Grease casserole. Arrange rings of Bermuda onion on bottom of casserole. Add salmon and onion in alternate layers, ending with salmon. Top with soup and bake in 400° oven for 30 minutes or until browned and bubbly.

Mock Crab Mold

1 28 oz. can sauerkraut, well-drained
1 lb. sharp cheese, grated
1/4 c. mayonnaise
3 T. chopped green pepper
2 T. chopped onion
2 T. chopped pimento
1 chopped jalapeno pepper
1 chopped hard cooked egg
1 T. sugar
1/2 t. salt
cream cheese, softened and thinned with milk

Squeeze all liquid from sauerkraut and chop fine. Combine all ingredients and pack into a bowl to mold. Refrigerate at least four hours, longer if possible. Unmold and frost with cream cheese. Serve with assorted crackers.

Oysters Baked * Felice

Put a lot of butter in skillet. Add some broken up crackers and brown real brown. Add chopped oysters, celery, season. Cook little. Pour in baking dish. Set aside till meal time. Run in oven till brown.

Oysters - à la Sea *

Lay sliced, cooked ham on each of 6 rounds of toast. Heat 4 raw oysters on each slice. Salt, pepper and butter on top. Bake in hot oven till oysters curl. Serve with mushroom sauce (below).
Sauté 1/2 lb. mushrooms in butter 5 min.

Pickled Shrimp

4 1/2 lbs. frozen shrimp
1 jar capers
2 jars Kraft Italian dressing (pour oil off 1 jar)
1/2 c. Chelton House Salad vinegar
2 or 3 lemons, sliced very thin
2 small onions, sliced thin and separated into rings
1 T. horseradish
celery seeds to taste
Cook and clean shrimp. Cool. In a Pyrex dish, (approx. 9"x12") put layer of shrimp, capers, celery seed, onion rings and lemon slices until all are used. End with layer of lemon slices on top. Mix horseradish, Italian dressing and vinegar. Pour this marinade over layered shrimp and allow to stand 24 hours. Remove from marinade and serve shrimp, garnished with onion rings and lemon slices. Serves 12 to 15 for hors d'oeuvres. MUST BE MADE AHEAD...AND KEEPS INDEFINITELY!

Poached Fish in Ale

6 slices, steaks, or fillets of any fresh fish	2 T. flour
2 t. salt	2 c. beer or ale
1/2 t. freshly ground black pepper	1 t. sugar
1/2 c. finely chopped onions	1 bay leaf
4 T. butter	

THE DAY BEFORE (Preparation and cooking time - 30 minutes)

1. Season the fish with the salt and pepper.
2. Sauté the onions in butter in a large flame and oven proof casserole or skillet with a cover for 10 minutes, or until they are lightly browned.
3. Blend in the flour, then add the beer or ale slowly and cook until it reaches the boiling point.
4. Place the fish in the pan and add the sugar and bay leaf. Cool, cover, and refrigerate.

THE DAY (Cooking time - 40 minutes)

Bake, covered, at 375° for 40 minutes. Remove the cover for last 10 minutes so that fish can brown.

Risotto with Shrimp

2 c. water	1 1/2 c. dry white wine
4 - 5 peppercorns	1 qt. chicken broth
few celery tops	1 T. salt
t 2. salt	1/2 t. pepper
2 lbs. fresh shrimp in shells	1/2 t. marjoram
1/2 c. butter or margarine	2 c. strained shrimp stock
6 T. olive oil	1/4 c. butter
2 cloves garlic	1/2 c. chopped parsley
3 c. long-grain white rice	grated Parmesan cheese

In a heavy saucepan with a cover bring to a boil water, with peppercorns, celery tops, and salt. Reduce heat and let stock simmer, covered for 5 minutes. Then add shrimp, still in shells. A good-sized shrimp is called 20-24, which means that many shrimp to a pound; shrimp larger than this are sometimes less flavorful, and always less manageable in this sort of dish; shrimp smaller than this take too long to peel. Cover tightly. Allow the shrimp to boil lightly from 3 to 5 minutes, or until all have turned pink. Lift the lid and look, that how you'll know. If you let them boil past this point, they will toughen and shrink. Get them off the range as soon as they are pink, not ten minutes later.

In this case, you will want the shrimp to be peeled, so allow them to cool in their own broth, then peel them, one out of the broth at a time, using a shrimp cleaner. As each shrimp is cleaned, return it to the broth which you should strain first. Keep the shrimp, in the broth and they will retain their tender succulence. If, for some other recipe, you just want boiled shrimp, you may boil them this way and keep them, unpeeled in the broth in the refrigerator for as much as three days without problems. Then peel them at the proper moment.

The aforesaid directions are the proper ones for boiling shrimp for any purpose. I'll refer to this recipe whenever boiled shrimp are needed. If you will always do your shrimp this way, you'll always have the sweetest, nicest shrimp you could ask for.

Earlier in the day of when you will need this dish, heat a large, 11 or 12-inch black iron frying pan with a cover (or a Dutch oven) and, when a drop of water will sizzle on it, add 1/2 c. butter and olive oil. Let the shortening sizzle a little and then add 2 cloves of garlic, minced very fine, along with long-grain white rice. Now watch carefully! Sauté the rice and garlic over low heat until the rice turns golden yellow. It does this in a split second when it is ready to do it at all, and if you're not right there to remove the rice from the heat, it will burn. If this happens to you, don't try to salvage the rice. Throw it out and start over.

When the rice is golden, add wine of the sauterne type and simmer over moderate heat until the wine has been completely absorbed, about 10 minutes. Add chicken broth.

Cover the frying pan or Dutch oven tightly, turn the heat down and cook very, very slowly, for about 25 minutes. The broth should be absorbed and the rice nearly tender. Now drain the cleaned shrimp (don't discard the stock and add them whole or, if they are unusually large, cut them in halves. Also, add salt, pepper, marjoram, and 2 c. strained shrimp stock. Stir lightly with a fork, cover and cook another 10 min. over low heat, or until the rice is tender and dry. Stir in at the last, 1/4 c. butter, sprinkle with parsley and serve with a bowl of Parmesan cheese.

If you want to have this all prepared ahead of time, do everything up to the addition of the butter and parsley, refrigerate, and reheat with these last two ingredients in the last 10 minutes.

Seafood Bake

1 can crabmeat (5 1/2 oz) (remove spines)
1 can shrimp (5 oz) (clean)
1 c. Hellman's mayonnaise
1/4 c. minced onion
1 1/2 c. cut celery

1/2 t. salt
1 T. Worcestershire sauce
2 c. crushed potato chips
paprika

Combine first seven ingredients as for salad. Place in 8 1/2" square or round, Pyrex or aluminum pan. Spread 2 c. crushed potato chips over top and sprinkle with paprika. Bake in 400° oven for 15 minutes. Serves 6.

Seafood Casserole I

1 1/2 lb. shrimp
3 lobster tails
1 lb. fresh crab meat or
1 large can mushrooms
1/2 lb. American cheese (grated)
4 c. fish or chicken stock

3 T. butter
3 T. flour
2 pkg. frozen chopped spinach
garlic salt
salt to taste
red pepper

Cook seafood in stock. Shell, breaking into bite size pieces. Make sauce using butter, flour and 3 c. of stock. Season to taste with salt and red pepper. Place spinach, thawed and seasoned with garlic salt, in bottom of large casserole. Pour seafood (mushrooms if used) and sauce mixed over this. Cook at 350° for 30 min. Then cover with cheese and cook 10 more minutes. Serves 8-10.

Seafood Casserole II

1 c. cooked, cleaned shrimp
1 c. crabmeat
4 T. chopped onion
1 c. chopped celery
1/2 c. homemade mayonnaise

1/2 t. Worcestershire
1/2 t. salt and pinch of pepper
1/2 t. dry mustard
Buttered bread crumbs

Cut shrimp in half and mix with crab meat. Add all ingredients except bread crumbs. Mix lightly and put in greased casserole. Top with buttered bread crumbs and cook in oven at (350°) until crumbs are lightly browned. Serves 6

Seafood Cocktail and Sauce

Shrimp: 6 cooked, cleaned shrimp per serving
Crab meat: about 1/3 c. per serving
Lobster: about 1/3 c. per serving
Clams and oysters on the half shell, 6 per serving
SAUCE

3 T. chili sauce
2 T. white horseradish
3 T. lemon juice
dash cayenne pepper
dash Tabasco

2/3 c. ketchup

THE DAY BEFORE (Preparation time - 10 minutes)

1. Combine all sauce ingredients, cover and refrigerate.
2. Refrigerate cooked, cleaned shrimp, crab meat or lobster, Clams or oysters (should not be opened until right before serving, but if you open them ahead of time, take care that the juices stay in the shells. Rock salt keeps the shells from slipping about on a tray.

THE DAY

Serve in lettuce cups with the sauce passed in a small dish, or mix the seafood with the sauce and serve on a bed of shredded lettuce.

Seafood Shrimp

4 c. cooked shrimp, fresh (about 2 lbs.)
4 T. lemon juice
1 t. salt
1 t. paprika
1 t. dry mustard
1/2 c. butter

4 T. flour
1 t. salt
1/4 t. white pepper
2 c. rich milk or light cream
1 1/2 c. coarse buttered bread crumbs
1 T. sherry

Mix shrimp, lemon juice, salt, paprika, and mustard. Let stand, covered, in refrigerator several hours to season. Melt butter. Remove from heat, blend in flour, salt and pepper. Gradually stir in milk and sherry mixing until smooth and well blended. Cook over low heat, stirring constantly until thickened and smooth. Add shrimp, pour into buttered casserole. Cover with bread crumbs. Bake in moderate oven (350°) 30 to 35 minutes or until top is golden brown and sauce bubbles. Makes 4 servings. Because this is so rich, I like to serve it over melba toast rather than rice.

Seafood Soufflé

1 can (7 oz.) minced clams
1/2 lb. raw lobster tails, shrimps, or scallops

5 eggs (separated)

Preheat oven to 375°. Put clams with their liquid and the cut-up shellfish in the container with the steel blade and process until a thick paste is obtained. Add the egg yolks and whirl again. Fold in the stiffly beaten egg whites. Set baking dishes in a pan of hot water. Bake individual ramekins in the preheated oven for 20 minutes, or a large dish for 30 to 35 minutes. Serves 4 to 6.

Shrimp and Artichoke Divan

1 1/2 sticks butter
9 T. flour
1 1/2 c. milk
1 1/2 c. heavy cream
salt & freshly ground pepper
2 cans artichoke hearts, or 1 package frozen hearts

2 lbs. cooked shrimp
1 1/2 lbs. fresh mushrooms, sliced
1/2 c. dry sherry
2 T. Worcestershire sauce
1/2 c. grated Parmesan cheese
Paprika

Heat oven to 375°. (If using frozen artichoke hearts, cook according to package directions.) Melt 9 T. of the butter and stir in the flour. When blended, gradually add the milk and cream, stirring constantly with a wire whisk. When mixture is thickened and smooth, season to taste with salt and pepper.

Arrange the artichokes over the bottom of a buttered baking dish. Scatter the shrimp over artichokes. Cook the sliced mushrooms in the remaining butter for 6 minutes; spoon mushrooms over shrimp and artichokes. Add sherry and Worcestershire to the cream sauce and pour over casserole. Sprinkle with Parmesan cheese and paprika; bake 30 minutes.

Shrimp-Crab Casserole

3 c. cooked rice
1/2 c. onion, finely chopped
1/2 c. green pepper, finely chopped
1 egg, beaten
1 lb. crabmeat
1/2 c. mushrooms, sliced
1/2 c. milk

1 c. celery, finely chopped
1/2 t. salt
1 c. tomato juice
1 1/2 lbs. shrimp, if medium or large, cut in half
1 c. mayonnaise
bread crumbs
silvered almonds

Mix first 11 ingredients together and top with bread crumbs. Bake covered 35-40 minutes at 325° until shrimp are done. Place almonds on top and cook until almonds are brown -- about 5 minutes. Serves 6-8

Shrimp-Crab Divine

1 can crab meat
1 lb. cooked shrimp
1/2 green pepper, chopped
1/2 c. chopped onion
2 pimentos, chopped
1 T. Worcestershire
1/8 t. pepper

1/2 to 1 c. raw rice
1 c. celery, chopped
1 small can mushrooms
1 c. mayonnaise
1/2 t. salt
3/4 c. light cream

Pick over crab meat, removing bits of shell. Cook rice according to package direction, and drain. Combine all ingredients. Pour into large casserole and bake at 375° for 30 minutes. Serves 10.

Shrimp De Jonah

1 lb. uncooked shrimp
3/4 c. margarine
1 clove garlic, crushed
2 T. finely chopped onion
1 t. salt

1/4 t. pepper
1/4 c. dry sherry
2 T. parsley, minced
cracker crumbs

Melt butter in sauce pan. Add onion and garlic. Cook and stir approximately five minutes over medium heat. Add cleaned shrimp, add salt and pepper and cook until pink (about five minutes). Add sherry and parsley. Put into individual casseroles. Top with crumbs and pour excess butter from pan over the top. Bake at 350° for 15 minutes. Serves 4

Shrimp Mold

1 large pkg. cream cheese
1 small pkg. cream cheese
3 T. mayonnaise
1/2 pkg. gelatin, dissolved in 2 T. cold water
1 1/2 T. lemon juice
1 lb. finely chopped, cooked shrimp
1/2 c. finely diced celery
1 onion, finely grated
1 green pepper, chopped fine
2 hard cooked eggs, diced fine
salt and pepper
2 t. Tabasco

Combine first 4 ingredients, and tint, if desired. Add remaining ingredients, and season to taste. Pour in very lightly oiled mold. Let set, unmold, garnish with pimento, and serve with crackers. Serves 25.

Shrimp Mold II

1 c. tomato soup (concentrated)
2 (3 oz) packages cream cheese
1 c. mayonnaise
2 c. shrimp
2 T. gelatin
1/2 c. green pepper, cut fine
1/2 c. celery, cut fine
1 small onion (grated)
1/2 lb. crab meat (may be added)

Put shrimp (and crab meat) in meat grinder. Heat soup. Dissolve cream cheese in it. Soak gelatin in cold water and dissolve in hot mixture. Add mayonnaise, green pepper, onion, celery and shrimp which have been mashed. Pour into mold. Refrigerate.

Shrimp Remoulade

1/2 c. vinegar
3 or 4 T. Creole mustard
1 small minced onion
1/2 c. chopped celery
1 large bell pepper minced
1/4 t. paprika
salt
2 or 3 sprigs minced parsley

Pour over shrimp and let stand 3 hours.

Shrimp Rockefeller

1 3 lb. bag frozen shrimp
1 10 oz. pkg. chopped frozen spinach
1 1/2 T. Worcestershire Sauce
2 t. Anchovy Paste
2 t. salt
3 drops hot pepper sauce
1 bunch green onions, chopped
1 head lettuce, chopped
1 stalk celery (with leaves), chopped
1 clove garlic, pressed
1/2 c. parsley, minced
1/4 c. butter
1/2 c. soft bread crumbs
3 T. butter, melted
3 T. flour
1 t. salt
1 1/2 c. milk, heated
3 T. parmesan cheese, grated
1/4 t. pepper, freshly ground
buttered cracker crumbs

Preheat oven 350°. Prepare frozen shrimp and spinach according to package directions and drain. Sauté Worcestershire Sauce, anchovy paste, 1 t. salt, pepper sauce, green onion, lettuce, celery, garlic, and parsley in butter. Simmer 10 minutes. Add bread crumbs. Spread mixture over bottom of casserole and cover with shrimp. Melt butter, add flour, 1 t. salt, then milk. Blend in parmesan cheese, pepper. Pour over shrimp and sprinkle with cracker crumbs. Bake at 350° for 20 minutes.

Shrimp Rosemary

1/2 c. olive oil
2 T. rosemary
1/4 t. oregano
6 garlic cloves
salt and pepper to taste
2 lbs. raw shrimp, unpeeled
1 c. sauterne or sherry

Heat olive oil in frying pan. Add rosemary, oregano, garlic, salt and pepper. Put shrimp in hot pan and "fry" till pink, stirring all the time. When shrimp are pink, pour wine over them, cover, and steam for 8 - 10 minutes. Deliciously different. Serves 4

Shrimp Spread I

1 lb. shrimp cooked and chopped
3 hard-boiled eggs
1 small onion, grated
cayenne to taste

salt to taste
lemon juice to taste
mayonnaise to bind

Chop shrimp and eggs finely. Mix with onion, cayenne, salt, lemon juice and enough mayonnaise to hold mixture together. Put into bowl, cover and chill overnight. Unmold and serve with crackers.

Shrimp Spread II

1 c. cooked shrimp, cleaned
1/2 c. mayonnaise
1/2 c. chopped celery
1/4 c. chopped green pepper
1 thinly sliced onion

2 T. lemon juice
1 T. horseradish
1/4 t. salt
dash Tabasco

Place all ingredients in blender, cover, and blend for 4 to 30 seconds. Serve with assorted crackers. Yields 1 1/2 c.

Shrimp Stuffed Potatoes

4 medium white potatoes
1 can frozen cream of shrimp soup
1/4 c. milk
1 T. grated onion

dash of black pepper
1/2 sharp cheese, grated
paprika

Bake potatoes in 400° oven for 1 hour. Combine soup, milk, onion, and pepper in saucepan. Heat slowly, stirring constantly. Add cheese and stir until melted. Halve potatoes and scoop out pulp. Mash. Add soup slowly, mixing at low speed until blended. Beat at high speed until fluffy. Spoon into potato shells. Sprinkle with paprika. Bake on cookie sheet about 15 min. or until hot. Serves 8.

Shrimp Supreme * (Dolly)

2 c. shrimp (or crab) cut up
1 c. celery (fine)
1 1/2 T. grated onion
1 small bottle olives (chopped)
1 pkg. gelatin
1 c. mayo

2 hard boiled eggs (chopped)
juice 1 lemon
1 c. light cream
Tabasco
Worcestershire

Shrimp Supreme * II

serves 10-12

2 lbs. raw shrimp boiled with 1/2 c. salt, 1 bay leaf, 1 red pepper pod and half of a lemon. Allow to cool in water then peel.

4 T. butter
4 T. flour
1 1/2 c. milk

1 T. curry powder
4 T. worcestershire sauce
Hot cooked rice

8 T. tomato catsup

Cream butter and flour. Add milk in a sauce pan and cook slowly until thick cream sauce is made. Add curry powder, worcestershire sauce and tomato catsup. Put in shrimp and allow to get very hot. Taste for seasoning. Pour over a ring or mound of rice and serve.

Shrimp Supreme III

1 can frozen shrimp soup
1 can cream of celery soup
1/2 c. sherry or sauterne

dash Tabasco
2 lbs. cooked shrimp
1 package yellow rice

Combine shrimp soup and celery soup in double boiler; stir until soft and soupy. Add sherry, Tabasco, shrimp and cook until bubbly. Server over yellow rice. (Follow directions on package). Have side dish of chutney.

Shrimp Toast

1 lb. raw shrimp, shelled and deveined
1/4 c. finely chopped onion
2 t. salt
1 t. sugar
1/2 t. MSG
1 T. cornstarch
1 T. finely chopped chives

1 egg, well beaten
1 5-oz can water chestnuts
14 slices white sandwich bread, crusts trimmed
bread crumbs
oil for frying
parsley

THE DAY BEFORE (Preparation and cooking time - 1 hour)

1. Chop the shrimp very fine. Mix with the chopped onion, salt, sugar, MSG, cornstarch, and chives, then mix in the egg and water chestnuts. Refrigerate for a short while (approximately 1/2 hour). This will make the mixture more spreadable.

2. Spread the cold mixture evenly on the bread slices, sprinkle with bread crumbs, and cut each slice into four triangles.

3. Heat about 1" of oil in a heavy skillet. When it is hot (375° on thermometer) fry several pieces of shrimp toast at a time, shrimp side down, until the edges begin to brown. This is a pretty rapid process, and if they're browning too fast (it should take about 2 minutes per side), turn your heat down. When the shrimp side is through, turn and fry the plain side to a golden brown color. Remove from the oil and drain on paper towels. When thoroughly drained, put in a tightly covered container and refrigerate.

THE DAY (Cooking time - 20 minutes)

1. Heat uncovered on a cookie sheet or in a large low pan, in 350° oven for 20 minutes. Don't let them get darkened.

2. Garnish with parsley and serve with sharp Chinese mustard and sweet and pungent Chinese sauce.

Shrimp Veracruz (microwave) *

1 large onion, cut in chunks
1 large green pepper, cut in chunks
2 T. oil
2 garlic cloves - crushed
1 (8 oz) c. tomato sauce
1/4 c. dry white wine
1/2 t. oregano

1/2 t. salt
1/4 t. cumin
dash hot pepper sauce
1 lb. uncooked shrimp
2 T. chopped parsley
cooked rice or noodles

Combine onion, green pepper, garlic in shallow baking dish. Cook 3 min. Stir in tomato sauces, wine, seasoning. Cover cook about 5 minutes. Add shrimp & turn to coat. Cook about 5 minutes. Serve garnished with parsley in rice or noodles.

Shrimp Wiggle

1 stick butter
3 T. flour
2 c. milk
1/4 t. celery salt
1 t. dried parsley
salt & pepper to taste

2 beaten egg yolks
1/2 c. dry sherry
3 c. shrimp
2 c. frozen peas
paprika or sliced stuffed olives

Combine butter, flour, milk, celery salt, parsley, salt and pepper, beaten egg yolks and sherry. Cook into a thickened sauce. Cook and slice the shrimp: cook the peas and add to the hot sauce. Place in chafing dish and garnish with paprika or sliced stuffed olives. Serve on toast, rice or pastry shells. Serves 6.

Tuna Princess

2 medium onions, coarsely chopped
1 green pepper, coarsely chopped
2 T. butter
2 cans tuna, drained (6 1/2 oz)
1 can tomato sauce or tomato soup
1/2 t. salt

pepper to taste
1/4 t. sugar
1 t. lemon juice
1/4 t. ground dried basil
2 large English muffins, split toasted
2 hard cooked eggs, sliced

Cook onions and peppers in butter until transparent but not brown. Stir in tuna, tomato sauce, salt, pepper, sugar, lemon juice, basil and 1/2 c. water. Stir gently and cook several minutes until bubbly. Serve the hot mixture over the muffin halves. Garnish with sliced eggs. This is good served with green peas. Serves 4.

Welsh Rarebit and Shrimp

2 T. butter	2 t. Lea & Perrins
2 T. flour	1 c. light cream or milk
3 c. grated Cheddar cheese	2 1/4 lbs. cooked deveined shrimp
1/2 t. salt	toast
1/4 t. dry mustard	

Melt butter in double boiler. Stir in flour and then cheese. Let cheese melt and add salt, dry mustard, Lea & Perrins, cream and shrimp. Keep hot over hot water. Serve on toast. Serves 6. Delightful with a crisp tossed green salad and good white wine. May be used as a dip.

Wild Rice and Oyster Casserole *

2 c. wild rice (cooked)	1 c. light cream
1/4 lb. butter (melted)	1 1/2 t. onion powder
4 doz. oysters (well drained)	3/4 t. thyme
1 can cream of chicken soup	1 1/2 T. curry powder (dissolved in 1/4 c. hot water)

Cook and drain 2 c. wild rice. Toss in melted butter, mixing thoroughly. Place 1/2 rice in bottom of large shallow casserole. Place layer of oysters on top of rice. Season oysters with salt, pepper and hot sauce. Follow this with rest of rice. Heat in sauce pan: 1 c. cream of chicken soup, add 1 c. light cream. Season with 1 1/2 T. onion powder, 3/4 t. thyme, and 1 1/2 T. curry powder dissolved in 1/4 c. hot water. Pour mixture over rice and oysters. Bake 45 minutes in 300° oven. Garnish with parsley. Makes 10-12 servings.

Wild Rice Seafood Casserole

1 1/4 c. wild rice, cooked	1/2 lb. lump crab meat, cooked
1 green pepper, diced	1/2 lb. shrimp, cleaned
1 c. diced celery	1 t. curry powder
1 Bermuda onion, diced	1 t. Worcestershire sauce
1 lb. mushrooms, sliced and sautéed	1 1/2 c. mayonnaise
1 lb. lobster meat, cooked	salt, pepper to taste

Mix all ingredients lightly in a greased casserole. Bake 45 minutes at 350°. Buttered bread crumbs may be sprinkled over top.