notions for nibbling

DEPARTMENT OF COMMERCE
UNITED STATES OF AMERICA

NAUTICAL NOTIONS FOR NIBBLING

ISSUED BY THE NATIONAL MARINE FISHERIES SERVICE AS
A PART OF ITS CONTINUING CONSUMER EDUCATIONAL PROGRAM
IN COOPERATION WITH THE COMMERCIAL FISHING INDUSTRY.

NAUTICAL NOTIONS FOR NIBBLING

Warm greetings . . . friendly chatter . . . a chic dinner party . . . charmed guests . . . and a happy hostess. A successful evening!

The key to her success was the appetizer buffet. It set the party off on the right foot with a surprisingly different, excitingly pleasing theme. The entire table was graced with *nautical notions*—appetizers from the flavorful world of fish and shellfish. This unique idea began her party on a stimulating note and was the center of animated conversation among the guests.

You can easily be as successful as this hostess. Your guests will welcome the wide variety of Neptune's nibblers which can be prepared from fish and shellfish. Waist watchers will nibble in good conscience, for nautical notions can be low in calories and low in fat. They are always high in taste.

An added bonus is the elegant ease with which you can prepare nautical notions. Pop a wide variety into the refrigerator for quick heating or chilled serving after the theater, a small meeting, a teen-age get-together, or whatever the occasion—the notions will take only a few minutes to prepare before you dash off to the happening. When friends unexpectedly drop in, you can quietly and easily put together an attractive, tasty group of servings that will delight everyone.

Reap a harvest of praise as everyone marvels at how you, the perfect hostess, have a flair for always coming up with just the right thing.

The variety is as limitless as the waters of the world. Shapes, colors, and flavors as bright as a mermaid's jewels are available in a jiffy when you ply the pages of Nautical Notions for Nibbling.

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CRAB DABS

- 1 can (12 ounces) dungeness crab meat or other crab meat, fresh or frozen
  or
- 2 cans (6½ or 7½ ounces each) crab meat
- ⅓ cup fine soft bread crumbs
- 2 tablespoons dry sherry
- 1 teaspoon chopped chives
- 1 teaspoon dry mustard
- ¼ teaspoon salt
- 10 slices bacon, cut in thirds

Thaw frozen crab meat. Drain crab meat. Remove any remaining shell or cartilage. Chop the crab meat. Combine all ingredients except bacon. Mix thoroughly. Chill for 30 minutes. Portion crab mixture with a tablespoon. Shape into small rolls. Wrap bacon around crab rolls and secure with a toothpick. Place crab rolls on a broiler pan. Broil about 4 inches from source of heat for 8 to 10 minutes or until bacon is crisp. Turn carefully. Broil 4 to 5 minutes longer or until bacon is crisp. Makes approximately 30 hors d'oeuvres.

TUNA NUGGETS

- 2 cans (6½ or 7 ounces each) tuna
- 1 tablespoon lemon juice
- 2 teaspoons horseradish

2 packages (3 ounces each) cream cheese, softened
¼ teaspoon liquid hot pepper sauce
1 cup chopped parsley

Drain and flake tuna. Cream the cheese. Add seasonings and tuna. Mix thoroughly. Portion tuna mixture with a tablespoon. Shape into small balls. Roll in parsley. Chill. Makes approximately 40 hors d'oeuvres.

TUNA TOMATO TEASERS

1 can (6½ or 7 ounces) tuna
1 package (3 ounces) cream cheese, softened
1 ripe avocado, mashed
1 tablespoon lemon juice
1 teaspoon chili powder
½ teaspoon salt
½ teaspoon liquid hot pepper sauce
½ teaspoon Worcestershire sauce
2 pints cherry tomatoes

Drain and flake tuna. Cream the cheese and avocado. Add seasonings and tuna. Mix thoroughly. Chill. Wash tomatoes and hollow out centers. Turn upside down to drain. Fill each tomato with a heaping teaspoonful of tuna mixture. Makes approximately 40 hors d'oeuvres.

SALMON FLIPS

- 1 can (1 pound) salmon
- 4 slices bacon
- ¾ cup condensed Cheddar cheese soup
- 1 teaspoon horseradish
- 1 teaspoon instant minced onion
- Dash pepper
- Cheese Canape Pastry

Drain and flake salmon. Fry bacon until crisp. Drain on absorbent paper. Crumble. Combine all ingredients except pastry. Roll pastry very thin and cut in 2½-inch squares. Place a heaping teaspoonful of salmon mixture on one half of each square. Fold over and press edges together with a fork. Place turnovers on a baking pan, 15 by 10 by 1 inch. Prick top to allow steam to escape. Bake in a very hot oven, 450° F., for 10 to 12 minutes or until lightly browned. Makes approximately 80 hors d'oeuvres.

Cheese Canape Pastry

- 1 cup butter or margarine, softened
- 1 cup shredded cheese
- 2 cups flour
- Dash salt
- Dash cayenne pepper

Cream the butter and cheese. Add flour and seasonings. Mix thoroughly. Shape dough into a ball. Chill at least 3 hours. Makes approximately 2 cups of pastry.

CAVIAR CROWN

- 1 jar (4 ounces) salmon caviar
- 1 jar (3½ ounces) whitefish caviar
- 2 packages (8 ounces each) cream cheese, softened
- 2 tablespoons lemon juice
- 2 tablespoons chopped green onion
- 1 teaspoon Worcestershire sauce
- Parsley
- Assorted party breads or melba toast

Drain caviars. Cream the cheese and seasonings. Place cheese mixture in center of a serving plate and shape in a circle about 7 inches in diameter and 1 inch thick, similar to a layer cake. Cover a 4-inch circle in the center with salmon caviar. Cover the remaining 1½ inches on top and the sides with whitefish caviar. Place small sprigs of parsley around edge of salmon caviar. (A ring of overlapping slices of tiny stuffed olives or a ribbon of cream cheese put through a pastry tube may be substituted for the parsley.) Garnish base of cheese mixture with parsley. Serve with party breads or melba toast. Makes approximately 2 cups of spread.

Note: For large parties, fix several small crowns using ½ recipe for each one. Divide cheese mixture in half and make two cheese circles about 3½ inches in diameter and 1 inch thick. Cover a 2-inch circle in center of each with salmon caviar and remaining outside edges with whitefish caviar. Proceed as directed above.

GREAT LAKES DIP

- ½ pound smoked whitefish or other smoked fish
- 1 cup sour cream
- 2 tablespoons lemon juice
- 2 teaspoons chopped chives
- 1 teaspoon instant minced onion
- ½ teaspoon salt
- ¼ teaspoon dried rosemary
- 6 peppercorns, crushed
- Dash ground cloves
- Chopped parsley
- Assorted chips, crackers, or raw vegetables

Remove skin and bones from the fish. Flake the fish. Combine all ingredients except parsley and crackers. Chill at least 1 hour to blend flavors. Sprinkle dip with parsley. Serve with chips, crackers, or vegetables. Makes approximately 1¾ cups of dip.

NOR'EAST NIBBLES

- 16 frozen fried fish sticks
- ½ cup grated Parmesan cheese
- 2 tablespoons butter or margarine
- Sea Sauce

Cut frozen fish sticks into thirds. Roll each piece in cheese. Melt butter in a baking pan, 15 by 10 by 1 inch. Place fish in pan. Bake in a very hot oven, 450° F., for 8 to 10 minutes. Turn carefully. Bake 8 to 10 minutes longer or until crisp and brown. Drain on absorbent paper. Serve with hot Sea Sauce. Makes 48 hors d'oeuvres.

Sea Sauce

- 1 can (8 ounces) tomato sauce
- ¼ cup chili sauce
- ¼ teaspoon garlic powder
- ¼ teaspoon oregano
- ¼ teaspoon liquid hot pepper sauce
- ¼ teaspoon thyme
- ⅛ teaspoon sugar
- Dash basil

Combine all ingredients. Simmer 10 to 12 minutes, stirring occasionally. Makes approximately 1 cup sauce.

SKEWERED SCALLOPS

- 1 pound scallops, fresh or frozen
- 1 pint cherry tomatoes
- 2 large green peppers
- ⅓ cup lemon juice
- 3 tablespoons honey
- 3 tablespoons prepared mustard
- 2 tablespoons melted fat or oil
- 1 ½ teaspoons curry powder

Thaw frozen scallops. Rinse with cold water to remove any shell particles. Cut large scallops in half. Wash tomatoes and green peppers. Cut green peppers into 1-inch squares. Alternate scallops, tomatoes, and green pepper on 40 skewers or round toothpicks approximately 3 inches long. Place kabobs on a well-greased broiler pan. Combine remaining ingredients. Brush kabobs with sauce. Broil about 4 inches from source of heat for 5 to 7 minutes. Turn carefully and brush with sauce. Broil 5 to 7 minutes longer, basting once. Makes approximately 40 hors d'oeuvres.

SKEWERED SHRIMP

- 1 pound frozen raw, peeled, cleaned shrimp
- 2 large green peppers
- 8 slices bacon, cut in sixths
- 3 cans (4 ounces each) button mushrooms, drained
- ⅓ cup melted fat or oil
- 1 teaspoon salt — Dash pepper

Thaw frozen shrimp. Rinse with cold water. Wash green peppers and cut into 1-inch squares. Alternate shrimp, bacon, mushrooms, and green pepper on 48 skewers or round toothpicks, approximately 3 inches long. Place kabobs on a well-greased broiler pan. Combine remaining ingredients. Brush kabobs with sauce. Broil about 4 inches from source of heat for 5 to 7 minutes. Turn carefully and brush with sauce. Broil 5 to 7 minutes longer, basting once. Makes approximately 48 hors d'oeuvres.

NUTTY OYSTERS

- 2 cans (12 ounces each) oysters, fresh or frozen
- ¼ cup toasted blanched slivered almonds
- 3 cups fine soft bread crumbs
- 1 egg, beaten
- 1 tablespoon chopped onion
- 1 tablespoon chopped parsley
- ¼ teaspoon salt
- Dash nutmeg
- Dash pepper
- ½ cup fine dry bread crumbs
- Fat for frying
- 1 cup seafood cocktail sauce

Drain oysters thoroughly. Chop oysters. Chop almonds. Combine almonds, bread crumbs, egg, onion, parsley, seasonings, and oysters. Mix thoroughly. Drop by tablespoonfuls into crumbs. Roll to form balls. Place in a single layer in a fry basket. Fry in deep fat, 350° F., for 2 to 3 minutes or until golden brown. Drain on absorbent paper. Heat cocktail sauce. Serve with oyster balls. Makes approximately 40 hors d'oeuvres.

LOBSTER BOATS

- ½ pound cooked lobster meat, fresh or frozen
- 24 fresh mushrooms, approximately 1 ½ inches in diameter
- ¼ cup condensed cream of mushroom soup
- 2 tablespoons fine soft bread crumbs
- 2 tablespoons mayonnaise or salad dressing
- ¼ teaspoon Worcestershire sauce
- ⅛ teaspoon liquid hot pepper sauce
- Dash pepper
- Grated Parmesan cheese

Thaw frozen lobster meat. Drain lobster meat. Remove any remaining shell or cartilage. Chop the lobster meat. Rinse mushrooms in cold water. Dry mushrooms and remove stems. Combine soup, crumbs, mayonnaise, seasonings, and lobster. Stuff each mushroom cap with a tablespoonful of the lobster mixture. Sprinkle with cheese. Place mushrooms on a well-greased baking pan, 15 by 10 by 1 inch. Bake in a hot oven, 400° F., for 10 to 15 minutes or until lightly browned. Makes 24 hors d'oeuvres.

TUNA CHEESIES

- 1 can (6½ or 7 ounces) tuna
- 1 cup shredded cheese
- ¼ cup butter or margarine, softened
- 2 tablespoons lemon juice
- 1 ⅓ tablespoons grated onion
- 1 teaspoon Worcestershire sauce
- ½ teaspoon paprika
- 3 drops liquid hot pepper sauce
- 30 melba toast rounds

Drain and flake tuna. Cream the cheese and butter. Add seasonings and tuna. Mix thoroughly. Spread each toast round with approximately 2 teaspoonfuls of tuna mixture. Place on a baking pan, 15 by 10 by 1 inch. Broil about 4 inches from source of heat for 3 to 5 minutes or until lightly browned. Makes approximately 30 canapes.

DOWN EAST PATÉ

- 2 cans (3¾ or 4 ounces each) Maine sardines
- 2 packages (8 ounces each) cream cheese, softened
- 1 tablespoon horseradish
- 2 drops liquid hot pepper sauce
- ½ cup crushed potato chips

- 3 tablespoons lemon juice
- 2 tablespoons grated onion
- 2 tablespoons chopped parsley
- ½ cup chopped parsley
- Assorted party breads, crackers, or raw vegetables

Drain sardines. Mash sardines. Cream the cheese. Add the seasonings and sardines. Mix thoroughly. Shape into a mound on a serving plate. Combine potato chips and parsley and cover sardine mixture completely. Chill. Serve with breads, crackers, or vegetables. Makes approximately 3 cups of spread.

ANGELS ON HORSEBACK

- 1 can (12 ounces) oysters, fresh or frozen
- 2 tablespoons chopped parsley
- ½ teaspoon salt
- Paprika
- Pepper
- 10 slices bacon, cut in thirds

Thaw frozen oysters. Drain oysters. Sprinkle with parsley and seasonings. Place an oyster on each piece of bacon. Wrap bacon around oyster and secure with a toothpick. Place oysters on a broiler pan. Broil about 4 inches from source of heat for 8 to 10 minutes or until bacon is crisp. Turn carefully. Broil 4 to 5 minutes longer or until bacon is crisp. Makes approximately 30 hors d'oeuvres.

Seafood Pretties

Cut fancy shapes (stars, diamonds, circles, etc.) from thinly sliced white, whole wheat, or rye bread. Spread with cream cheese or a favorite cheese spread and top with rolled smoked salmon, whitefish or salmon caviar, sardines, pickled herring, cooked lobster tail, or king crab. Garnish with additional cream cheese put through a pastry tube and bits of pimiento, green pepper, or ripe or stuffed olives.

CRUSTY SHRIMP

- ½ pound cooked, peeled, cleaned shrimp, fresh or frozen
  or
- 2 cans (4½ ounces each) shrimp
- 3 tablespoons mayonnaise or salad dressing
- 2 tablespoons lemon juice
- 1 tablespoon chopped sweet pickle
- 1 teaspoon horseradish
- 1 teaspoon prepared mustard
- 1 teaspoon salt
- Pastry for 1 crust (9 inches)
- Paprika

Thaw frozen shrimp. Drain canned shrimp and rinse with cold water. Grind shrimp. Combine all ingredients except pastry and paprika. Mix thoroughly. Roll pastry very thin and cut in 2½-inch circles. Place a teaspoonful of shrimp mixture in the center of each circle. Moisten edges with cold water. Fold over and press edges

together with a fork. Place turnovers on a baking pan, 15 by 10 by 1 inch. Prick top to allow steam to escape. Sprinkle with paprika. Bake in a very hot oven, 450°F., for 12 to 15 minutes or until lightly browned. Makes approximately 40 hors d'oeuvres.

BILOXI BUTTER

- ½ pound cooked, peeled, cleaned shrimp, fresh or frozen
  or
- 2 cans (4½ ounces each) shrimp
- ½ cup butter or margarine, softened
- 2 tablespoons lemon juice
- 2 teaspoons horseradish
- ¼ teaspoon salt
- ⅛ teaspoon nutmeg
- ⅛ teaspoon liquid hot pepper sauce
- Tiny shrimp or chopped parsley
- Assorted party breads, crackers, or raw vegetables

Thaw frozen shrimp. Drain canned shrimp and rinse with cold water. Grind shrimp. Cream butter. Add seasonings and shrimp. Mix thoroughly. Pack shrimp butter in a 1½-cup mold or two 6-ounce custard cups. Chill. Remove shrimp butter from mold and arrange on serving plate. Garnish with tiny shrimp or sprinkle with chopped parsley. Serve with bread, crackers, or vegetables. Makes approximately 1½ cups of spread.

Note: It is not necessary to grind the canned shrimp. Also, you should omit the salt when using canned shrimp.

NEW ORLEANS CRAB SPREAD

- 1 can (12 ounces) blue crab meat or other crab meat, fresh or frozen
  or
- 2 cans (6½ or 7½ ounces each) crab meat
- ¼ cup tarragon vinegar
- ⅓ cup mayonnaise or salad dressing
- 3 tablespoons chopped pimiento
- 2 tablespoons chopped green onion
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper
- 1 tablespoon drained capers
- Assorted chips, crackers, or raw vegetables

Thaw frozen crab meat. Drain crab meat. Remove any remaining shell or cartilage. Flake the crab meat. Pour vinegar over crab meat. Chill for 30 minutes. Drain. Add mayonnaise, pimiento, onion, salt, and pepper. Mix thoroughly. Garnish with capers. Serve with chips, crackers, or vegetables. Makes approximately 2 cups.

SHRIMP NOEL

- 3 pounds shrimp, fresh or frozen
- 2 quarts water
- ½ cup salt
- 4 large bunches curly endive
- 1 plastic foam cone, 2½ feet high
- 1 plastic foam square, 12 by 12 by 1 inch
- 1 small box round toothpicks — Cocktail sauce

Thaw frozen shrimp. Place shrimp in boiling salted water. Cover and simmer for 3 to 5 minutes or until shrimp are pink and tender. Drain. Peel shrimp, leaving the last section of the shell on. Remove sand veins and rinse with cold water. Chill. Separate and wash endive. Chill.

Place cone in the center of the plastic foam square and draw a circle around the base of the cone. Cut out circle and insert cone. Cover base and cone with overlapping leaves of endive. Fasten endive to the plastic foam with toothpick halves. Start at the outside edge of the base and work up. Cover fully with greens to resemble Christmas tree. Attach shrimp to tree with toothpicks. Serve with cocktail sauce. Makes approximately 90 hors d'oeuvres.

BUSY DAY CANAPES

- 1 jar (12 ounces) herring in sour cream
- 1 large cucumber
- 2 teaspoons salt
- 3 cups ice water
- 1 loaf (8 ounces) party rye bread
- 2 tablespoons butter or margarine, softened
- Paprika

Wash cucumber. Score cucumber by running a sharp-tined fork down the length of the cucumber from end to end. Cut crosswise into very thin slices. Place in a bowl of salted ice water and let stand 30 minutes to crisp. Drain on absorbent paper. Spread bread with butter. Overlap 2 slices cucumber on each slice of bread. Top cucumber with 1 large or 2 small pieces of herring. Sprinkle with paprika. Makes approximately 24 canapes.

SMOKY SALMON

- 1 can (7¾ ounces) salmon
- ¼ cup mayonnaise or salad dressing
- 1 tablespoon lemon juice
- 1 teaspoon horseradish
- 1 teaspoon grated onion
- ¼ teaspoon liquid smoke
- Pastry for 1 crust (9 inches)
- Paprika

Drain and flake salmon. Add mayonnaise and seasonings. Mix thoroughly. Divide pastry in half. Roll very thin in circles about 9 inches in diameter. Spread each circle with ½ cup salmon mixture. Cut into 16 wedge-shaped pieces. Roll in jelly-roll fashion, beginning at the round edge. Place rolls on a baking pan, 15 by 10 by 1 inch. Prick top to allow steam to escape. Sprinkle with paprika. Bake in a very hot oven, 450° F., for 10 to 15 minutes or until lightly browned. Makes 32 hors d'oeuvres.

Note: Canned smoked salmon may be substituted for the canned salmon and liquid smoke.

Smoky Salmon may be made ahead, covered with wax paper, and refrigerated until ready to bake.

CLAMDIGGER DIP

- 1 can (7½ or 8 ounces) minced clams
- 1 teaspoon Worcestershire sauce

- 1 package (8 ounces) cream cheese, softened
- 1 tablespoon lemon juice
- 1 tablespoon grated onion
- 1 teaspoon chopped parsley
- ¼ teaspoon salt
- ⅛ teaspoon liquid hot pepper sauce
- Assorted chips, crackers, or raw vegetables

Drain clams and reserve liquor. Cream the cheese. Add seasonings and clams. Mix thoroughly. Chill at least 1 hour to blend flavors. If necessary to thin dip add clam liquor gradually. Serve with chips, crackers, or vegetables. Makes approximately 1⅓ cups of dip.

DILLY SALMON SPREAD

- 1 can (1 pound) salmon
- 1 cup sour cream
- ¾ cup chopped French-fried onions
- 2 tablespoons lemon juice
- 1 teaspoon Worcestershire sauce
- ½ teaspoon dill weed
- ¼ teaspoon salt
- Assorted chips, crackers, or raw vegetables

Drain and flake salmon. Add sour cream, onion, and seasonings. Mix thoroughly. Chill. Serve with chips, crackers, or vegetables. Makes approximately 2½ cups of spread.

Arrange shucked oysters and clams in shells on crushed ice. Serve with a seafood sauce.

KING CRAB CANAPES

- 1 package (6 ounces) king crab meat or other crab meat, fresh or frozen
  - or
- 1 can (6½ or 7½ ounces) crab meat
- 1 can (9½ ounces) flaky baking powder biscuits
- ½ cup shredded cheese
- 2 tablespoons mayonnaise or salad dressing
- 1½ teaspoons chopped chives
- 2 drops liquid hot pepper sauce
- Dash pepper
- ¼ teaspoon salt
- 2 egg whites

Thaw frozen crab meat. Drain crab meat. Remove any remaining shell or cartilage. Chop the crab meat. Separate each biscuit into 2 thin biscuits and place on a baking pan, 15 by 10 by 1 inch. Bake in a hot oven, 400° F., for 6 to 8 minutes or until lightly browned. Remove from oven and turn biscuits over on baking pan. Combine cheese, mayonnaise, chives, hot pepper sauce, pepper, and crab meat. Mix thoroughly. Add salt to egg whites and beat until stiff but not dry. Fold crab mixture into egg white. Top each biscuit with a tablespoonful of crab mixture. Bake in a very hot oven, 450° F., for 8 to 10 minutes or until lightly browned. Makes 20 canapes.

SCAL-LA-POPS

1 pound scallops, fresh or frozen
1 can (5 ounces) water chestnuts, drained
Marinade
15 slices bacon, cut in half

Thaw frozen scallops. Rinse with cold water to remove any shell particles. Cut large scallops in half. Cut water chestnuts in thirds. Place scallops and water chestnuts in a bowl. Pour marinade over and let stand at least 2 hours. Stir occasionally. Drain. Place a scallop and a piece of water chestnut on each piece of bacon. Wrap bacon around scallop and secure with a toothpick. Place scallops on a broiler pan. Broil about 4 inches from source of heat for 8 to 10 minutes or until bacon is crisp. Turn carefully. Broil 4 to 5 minutes longer or until bacon is crisp. Makes approximately 30 hors d'oeuvres.

Marinade

¼ cup salad oil
¼ cup soy sauce
2 tablespoons catsup
1 tablespoon vinegar
¼ teaspoon pepper
2 cloves garlic, crushed

Combine all ingredients and mix thoroughly. Makes approximately ¾ cup of marinade.

TUNA PUFFS

- 2 cans (6½ or 7 ounces each) tuna
- 1 cup finely chopped celery
- ½ cup mayonnaise or salad dressing
- 2 tablespoons chopped onion
- 2 tablespoons chopped sweet pickle
- Salt to taste
- Puff Shells

Drain and flake tuna. Combine all ingredients except puff shells. Mix thoroughly. Cut tops from puff shells. Fill each puff shell with approximately 2 teaspoonfuls of salad. Makes approximately 55 hors d'oeuvres.

Puff Shells

- ½ cup boiling water
- ¼ cup butter or margarine
- Dash salt
- ½ cup flour
- 2 eggs

Combine water, butter, and salt in a saucepan and bring to a boil. Add flour all at one time and stir vigorously until mixture forms a ball and leaves the sides of the pan. Remove from heat.

Add eggs, one at a time, beating thoroughly after each addition. Continue beating until a stiff dough is formed. Drop by level teaspoonfuls on a well-greased cookie sheet, 15 by 12 inches. Bake in a very hot oven, 450° F., for 10 minutes. Reduce heat to 350° F., and continue baking about 10 minutes longer. Makes approximately 55 puff shells.

HEN HOUSE HOMARDS

- 1 pound cooked lobster meat, fresh or frozen
- ⅔ cup mayonnaise or salad dressing
- 1 tablespoon chili sauce
- 1 teaspoon chopped green pepper
- 1 teaspoon grated onion
- 1 teaspoon chopped pimiento
- 16 hard-cooked eggs
- Parsley

Thaw frozen lobster meat. Drain lobster meat. Remove any remaining shell or cartilage. Chop the lobster meat. Combine mayonnaise, seasonings, and lobster. Cut eggs in half lengthwise and remove yolks.* Fill each egg white with 1 tablespoon of the lobster mixture. Sprinkle with parsley. Chill. Makes 32 hors d'oeuvres.

*Egg yolks may be used in other recipes.

U.S. DEPARTMENT OF COMMERCE

Dr. Robert M. White, Administrator
National Oceanic and Atmospheric Administration

Robert W. Schoning, Director
National Marine Fisheries Service

This publication was developed by Bob E. Finley, Director, at the National Fishery Education Center, National Marine Fisheries Service, 100 East Ohio St., Chicago, Illinois 60611

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For sale by the Superintendent of Documents, U. S. Government Printing Office
Washington, D. C., 20402
Stock No. 003-020-00109-2

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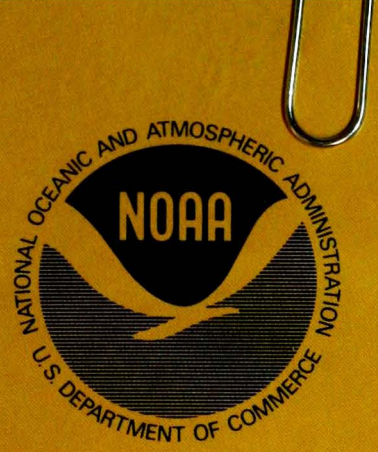

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