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FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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SEAFOODS ADD VARIETY TO YOUR CANAPE TRAY

Have you ever noticed how quickly seafood canapes disappear at a party? Three of the most popular canapes are spiced shrimp, smoked salmon rolls, and toast fingers topped with sardines or anchovy, lobster or crab meat paste. No doubt about it, fish and shellfish products do give variety to your holiday party fare.

Any hostess can delight her guests with appetizing surprises, which lend a great deal to any festive occasion, by using these easy-to-prepare recipes developed by the home economists of the Fish and Wildlife Service.

SPICED SHRIMP

- 1½ pounds shrimp, fresh or frozen
- 1 bunch celery tops
- 1 bunch parsley
- 1½ teaspoons crushed bay leaves
- 1½ teaspoons whole allspice
- 1½ teaspoons whole red peppers
- 1½ teaspoons whole black peppers
- ¾ teaspoons whole cloves
- 2 quarts boiling water
- 1 cup vinegar
- ¼ cup salt

Wash shrimp but do not remove shells. Tie the celery, parsley, and spices in a piece of cheesecloth. To the water add vinegar, salt, and bag of seasonings. Cover and simmer 45 minutes. Add shrimp, cover, and return to boiling point; simmer 5 minutes. Drain, peel, and remove sand veins. Serve with a cocktail sauce. Serves 6.

SMOKED SALMON ROLLS

- 1 7-ounce can smoked salmon
- 1 teaspoon horseradish
- 2 tablespoons lemon juice
- 1 teaspoon onion, grated
- ¼ cup mayonnaise or salad dressing
- 1 cup pastry mix
- Paprika

Drain and flake salmon. Add seasonings and mayonnaise; blend into a paste. Prepare pastry according to directions. Divide in half; roll very thin in circle about 9 inches in diameter. Spread with salmon mixture. Cut into wedge-shaped pieces, and roll in jelly-roll fashion beginning at the round edge. Score top of rolls with a fork, and sprinkle with paprika. Bake in a hot oven, 425° F., for about 15 minutes or until brown. Serve hot or cold. Makes approximately 32 rolls.

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