

Office Use
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DEPARTMENT OF THE INTERIOR
INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

For Release Upon Receipt

SCALLOPS ARE IDEAL FOR DECEMBER'S GUESTS

For your informal winter parties, why not take advantage of such easy-to-prepare shellfish as scallops?

The successful hostess will find that scallops meet every qualification of entertainment demands for savory things to eat. They are very low in calories, high in protein and calcium, and offer a welcome treat for everyone. One simple and pleasing way to satisfy cold weather appetites is to serve scallop bisque, piping hot from the chafing dish, brimful of rich flavors.

From their kitchens to yours, the home economists of the Fish and Wildlife Service suggest this tested scallop bisque recipe.

SCALLOP BISQUE

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|---|------------------------------------|
| 1 pound scallops | $\frac{1}{2}$ teaspoon dry mustard |
| 1 4-oz. can mushrooms
(stems and pieces) | 1 teaspoon salt |
| $\frac{1}{4}$ cup butter or other fat | Dash pepper |
| $\frac{1}{4}$ cup flour | 1 quart milk |
| | Paprika |

Cut large scallops in half across the grain and chop. Cook for 3 to 5 minutes in one-half cup liquor. Grind scallops and mushrooms. Melt butter, blend in flour and seasonings; add milk gradually and cook until thick, stirring constantly. Add scallops and mushrooms, heat. Garnish with paprika sprinkled over the top. Serves 6.

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