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DEPARTMENT OF THE INTERIOR
INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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FISH AND SHELLFISH MAKE TEMPTING HORS D'OEUVRES AND CANAPES

With the holiday season just around the corner, the resourceful hostess is gathering ideas for tempting surprises for her guests. Whatever form of entertaining she may be planning--a bridge, a buffet supper, a cocktail party, or a family gathering--fish and shellfish lend themselves very well for intriguing hors d'oeuvres and canapes.

They may be made from either fresh, frozen, canned, or "specialty packs" fish or shellfish. These will be in good supply during the holiday season.

These appetite stimulators arranged on a silver tray, garnished with parsley, strips of pimiento, and olives will be a welcomed treat to all of the guests.

The home economists of the Interior Department's Fish and Wildlife Service have selected four hors d'oeuvres and canapes featuring lobster, scallops, tuna, and Maine sardines which they recommend for your holiday parties.

LOBSTER AND CHEESE DELIGHTS

$\frac{1}{2}$ pound cooked lobster meat	1 egg yolk, beaten
1 tablespoon grated cheese	1 teaspoon lemon juice
2 tablespoons butter or margarine	Paprika

Grind lobster meat. Cream cheese and butter; add egg yolk, lemon juice, and lobster meat. Shape, by pressing into a teaspoon, and place on a well-greased cooky sheet, $15\frac{1}{2}$ x 12 inches. Sprinkle with paprika. Bake in a hot oven, 400° F., for five minutes. Serve hot. Makes approximately 48 hors d'oeuvres.

SCALLOP CANAPES

1 pound scallops	$\frac{1}{2}$ cup grated cheese
$\frac{1}{2}$ cup boiling water	$\frac{1}{4}$ teaspoon Worcestershire sauce
$\frac{1}{2}$ teaspoon salt	Dash salt
2 cloves garlic, finely chopped	Dash pepper
2 tablespoons butter or other fat, melted	2 cups pastry mix

Thaw scallops. Cut large ones in half. Cook scallops in boiling salted water for three to four minutes, stirring occasionally. Drain. Chop. Cook garlic in butter for two to three minutes. Add cheese, seasonings, and scallops. Blend. Prepare pastry mix as directed. Roll very thin and cut into about 90 circles, two inches each. Place one teaspoon of filling in center of each circle. Moisten edges with cold water; cover with another circle and press edges together with a fork. Prick tops. Place on two cooky sheets, 15½ x 12 inches. Bake in a hot oven, 425° F., for 10 to 15 minutes or until brown. Makes approximately 45 canapes.

TUNA CREAM DIP

1 can (6 or 7 ounces) tuna	1 cup sour cream
1 tablespoon horseradish	1 teaspoon chopped parsley
1½ teaspoons onion salt	Potato chips
1 teaspoon Worcestershire sauce	

Drain tuna. Flake. Combine horseradish, onion salt, Worcestershire sauce, and tuna. Fold in sour cream. Sprinkle with parsley. Serve in a bowl surrounded by potato chips. Makes about 1½ cups dip.

MAINE SARDINE HORS D'OEUVRES

1 can (3-3/4 ounces) Maine sardines	¼ teaspoon salt
2 tablespoons mayonnaise	¼ teaspoon paprika
1 teaspoon catsup	Dash Worcestershire sauce
1 teaspoon horseradish	Crackers, melba toast rounds, or toast

Drain and mash sardines. Combine all ingredients except crackers and mix to a spreading consistency. Place one teaspoon of mixture on each cracker. Makes approximately 36 hors d'oeuvres.

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