



DEPARTMENT OF THE INTERIOR
INFORMATION SERVICE

*Office
file
12/8/52*

FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

For Release DECEMBER 13, 1952

FWS SUGGESTS SHELLFISH FOR YOUR HOLIDAY PARTIES

With the holiday season now in full swing, the home economists of the Fish and Wildlife Service suggest such intriguing canapes and hors d'oeuvres as Angels on Horseback, Shrimp Turnovers and Broiled Lobster Tidbits for your holiday parties, buffet suppers or cocktail parties.

Arranged on a silver tray, garnished with parsley, strips of pimento or paprika, the hostess can delight her guests with appetizing surprises which lend a great deal to the festive occasions of the holidays.

ANGELS ON HORSEBACK

- 1 pint select oysters
- 12 slices bacon
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- $\frac{1}{8}$ teaspoon paprika
- 2 tablespoons parsley

Drain oysters and lay each oyster across half a slice of bacon. Sprinkle with seasonings and chopped parsley. Roll bacon around oyster and fasten with toothpick. Place oysters on a rack in shallow baking pan and bake in hot oven over 450°F., for about 10 minutes or until bacon is crisp. Remove toothpicks and serve. Serves six.

SHRIMP TURNOVERS

- $\frac{1}{2}$ pound cooked shrimp
- 1 teaspoon horseradish
- 2 tablespoons lemon juice
- 1 teaspoon prepared mustard
- 1 tablespoon chopped sweet pickle
- 1 teaspoon salt
- 3 tablespoons mayonnaise or salad dressing
- 1 cup pastry mix
- cream

Grind shrimp. Combine all ingredients, except pastry mix and cream; blend into a paste. Prepare pastry as directed. Roll very thin and cut into 2-inch circles. Place one teaspoon of filling in center of each circle. Moisten edges with cold water; fold over and press edges together with a fork. Prick tops and brush with cream. Bake in a hot oven, 475°F., for 12 to 15 minutes or until golden brown. Makes approximately 48 turnovers.

BROILED LOBSTER TIDBITS

$\frac{1}{4}$ pound cooked lobster meat
cup butter or margarine, melted
2 tablespoons finely chopped parsley
Paprika

Cut lobster in about 1 inch pieces. Dip in butter; sprinkle with paprika; arrange on shallow baking pan. Broil about 3 inches from source of heat for 2 to 4 minutes or until lightly brown. Roll each piece in parsley. Serve on colored toothpicks. Makes approximately 12 hors d'oeuvres.

x x x