



DEPARTMENT OF THE INTERIOR
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FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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SCALLOP KABOBS--A DISH OF DISTINCTION

The Fish and Wildlife Service calls attention to the fact that the scallop, which is both succulent and nutritious, is also a most economical food. Whether it be the small bay scallop or the large sea scallop, only the large muscle, called the "eye" of the scallop, is sold. There is no waste with scallops. They are ready to use just as they come from the market.

Shish kabob is an old favorite but have you ever tried scallop kabobs? The next time you want a dish of distinction try Scallop and Pineapple Kabobs, as recommended by the home economists of the Fish and Wildlife Service:

SCALLOP AND PINEAPPLE KABOBS

1 pound scallops
2 cups pineapple chunks
 $\frac{1}{4}$ cup butter or margarine
6 tablespoons brown sugar
1 teaspoon salt
Dash pepper
 $\frac{1}{2}$ cup pineapple juice (from the chunks)

If scallops are large cut in half. Arrange scallops and pineapple chunks alternately on skewers. Melt butter, add brown sugar, seasonings, and pineapple juice. Dip each skewer in mixture and place across baking dish. Bake in a hot oven 450°F., for 15 minutes. Baste twice during cooking. Serve on skewers. Serves 6.

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