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## DEPARTMENT OF THE INTERIOR INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

### TRY CANNED SHRIMP FOR SUMMERTIME MEALS

The "shrimp boats are coming" all along the Gulf and Pacific coasts these days as big summertime shrimp catches are being made. Shrimp canneries are working full blast to assure the American housewife that ample supplies of these delicious shellfish will be available on nearby grocery shelves.

Although the shrimp fishery extends all the way from North Carolina to Texas on the Atlantic and Gulf coasts and from California to Alaska on the Pacific coast, canning operations are concentrated principally in the colorful bayou country of the Alabama, Mississippi, Louisiana and Texas coasts in such picturesquely named cities as Bayou La Batre, Biloxi, Dulac, Chauvin, Golden Meadow, Houma and Westwego. The North Pacific canning operation is relatively new but is bringing to Mrs. American Housewife the delectable and dainty cocktail shrimp.

Canned shrimp are available in 4½, 5 and 7 ounce cans, either packed in brine or dry. They are easy to store and require little or no preparation, a real convenience in these hot weather days. All that is required is to remove the shrimp from the can, wash in cold water, and proceed with the recipe.

The home economists of the Bureau of Commercial Fisheries, United States Department of the Interior, suggest the following three kitchen-tested recipes, featuring canned shrimp, which are designed to bring an easy gourmet touch to the housewife faced with stimulating withering summertime appetites.

### SHRIMP SALAD IN TOMATO ROSETTES

2 cans ( $4\frac{1}{2}$ or 5 ounces each) deveined shrimp	2 tablespoons chopped sweet pickle
$\frac{1}{2}$ cup mayonnaise or salad dressing	2 hard-cooked eggs, chopped
1 cup chopped celery	Dash pepper
2 tablespoons chopped onion	6 large tomatoes
	Lettuce

Drain shrimp. Rinse in cold water. Drain. Cut large shrimp in half. Combine all ingredients except tomatoes and lettuce. Chill. Wash tomatoes. Remove stem ends and centers; cut tomatoes almost through into sixths. Place on lettuce. Spread tomatoes open and fill with shrimp salad. Serves 6.

### SHRIMP THERMIDOR

2 cans ( $4\frac{1}{2}$ or 5 ounces each) deveined shrimp	$\frac{1}{2}$ teaspoon powdered mustard
$\frac{1}{2}$ can (4 ounces) sliced mushrooms, drained	Dash cayenne pepper
$\frac{1}{4}$ cup butter or margarine, melted	2 cups milk
$\frac{1}{4}$ cup flour	Grated Parmesan cheese
	Paprika

Drain shrimp. Rinse in cold water. Drain. Cut large shrimp in half. Fry mushrooms in butter for 5 minutes. Blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly. Stir in shrimp. Place shrimp mixture in 6 individual, well-greased shells or 6-ounce custard cups. Sprinkle with cheese and paprika. Bake in a hot oven,  $400^{\circ}$  F., for 10 minutes or until cheese browns. Serves 6.

### SHRIMP FONDUE

2 cans ( $4\frac{1}{2}$ or 5 ounces each) deveined shrimp	1 cup grated cheese
8 slices white bread	3 eggs
2 tablespoons butter or margarine	$\frac{1}{4}$ teaspoon powdered mustard
3 tablespoons chopped green pepper	Dash pepper
	$2\frac{1}{2}$ cups milk
	Paprika

Drain shrimp. Rinse in cold water. Drain. Cut large shrimp in half. Remove crusts from bread and butter bread. Place 4 slices in a well-greased baking pan, 8 x 8 x 2 inches. Cover with layer of shrimp, green pepper, and half of the cheese. Top with remaining slices of buttered bread and cheese. Combine eggs, mustard, and pepper; beat with a rotary egg beater. Add milk; pour over sandwiches. Sprinkle with paprika. Bake in a slow oven,  $325^{\circ}$  F., for approximately one hour or until fondue is firm in the center. Serves 6.

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