

MAIN DISHES

SEAFOOD

SEAFOOD CASSEROLE

Pat Currey

- 1 c. light cream
- 2 oz. Gruyere cheese, cut up
- 1 can crabmeat
- 1 can shrimp, drained
- 1 sm. can sliced mushrooms, drained
- 1/2 c. soft bread crumbs
- 16 oz. scallops
- 1 c. dry white wine
- 1 sm. onion, chopped
- 1 T. snipped parsley
- 1 tsp. lemon juice
- Salt to taste
- 5 T. butter, divided
- 6 T. flour

Combine scallops, wine, onion, parsley, lemon juice and salt. Bring to boil. Simmer 5 minutes. Drain, reserving 1 cup liquid. In saucepan, melt 4 tablespoons butter and stir in flour; add cream and reserved scallop liquid. Stir and cook over medium heat until mixture thickens and bubbles. Remove from heat; stir in cheese and dash of pepper until cheese melts. Add scallop mixture, crabmeat, shrimp and mushrooms. Spoon into 2-quart casserole. Combine bread crumbs with 1 tablespoon melted butter. Spoon over casserole. Bake in preheated 350° oven for 25 minutes. Serves 6.

CRAB IMPERIAL

Mary Minshull

2 lbs. crab meat
1/2 stick margarine
5 T. chopped green peppers
(opt.)
2 eggs, beaten
5 T. chopped onion

1 c. mayonnaise
2 T. lemon juice
4 tsp. Worcestershire sauce
1/2 tsp. dry mustard (opt.)
2 slices crushed bread toast

(One pound of shrimp and 1 pound of crab meat may be substituted for crab meat.) Sauté onion and pepper in margarine. Combine eggs, mayonnaise, lemon juice, Worcestershire sauce and dry mustard. Add onion and pepper. Put alternate layers of crab meat, liquid and crumbs in a casserole dish, end with crumbs on top. Bake at 350° until bubbly.

CRAB MEAT JOSEPHINE

Jo King

1 bunch green onions
4 T. butter
3 pkgs. cream chicken Cup-a-Soup

8 oz. cream cheese
1 lb. crab claw meat
Salt, pepper and hot pepper sauce

Sauté chopped green onions in butter until transparent. Mix soup with hot water as directed on package; add to onions. Add softened cream cheese. Cook until it melts. Add crab meat (pick over carefully for shell). Season to taste. Serve over rice; sprinkle with chopped parsley. Made thicker this makes a good party dip.

HOT CRAB MEAT SANDWICHES

Mary Minshull

2 c. crab meat
1 c. mayonnaise
3 T. chopped green onions
1 c. chopped celery

2 c. grated Monterey Jack cheese
6 English muffins, split
12 slices cheese

Mix together first 5 ingredients. Spoon onto English muffin halves. Place a slice of cheese on top of each. Boil until thoroughly hot. Makes 12 halves.

