

LOBSTER CROQUETTES

1/2 teaspoon salt
 1/4 teaspoon mustard
 1 teaspoon lemon juice
 2 cups - cooked lobster, chopped
 1 cup thick white sauce
 1 cup bread crumbs
 1 egg beaten with 1 table-
 spoon water
 Add salt, mustard, lemon juice and white sauce to lobster. Cool. Shape into rolls. Roll in fine crumbs, then in egg, again in crumbs. Be careful to cover the entire surface with egg to prevent the fat from penetrating. Let stand to dry crumbs about one hour. Arrange four or five croquettes in a French fryer basket. Cook until delicately brown at 375 degrees. Drain on paper, a wire rack or colander. Serves 4 - 6.

melted
 1/4 teaspoon salt
 Dash of pepper
 2 eggs, slightly beaten
 1 tablespoon parsley, minced
 Remove dark skin and bones from salmon. Combine all ingredients. Pack into a greased bread pan. Bake in a pan of hot water for one hour at 350 degrees.

TUNA EN CASSEROLE

1 tablespoon shortening
 2 tablespoon flour
 1/2 teaspoon salt
 1 cup sour cream
 1 can tuna, flaked
 1/2 cup mushrooms, chopped
 1 cup small peas
 1 can pimento
 Buttered crumbs
 Melt the shortening, stir in the flour and blend well. Add salt and sour cream. Stir until thoroughly mixed and thickened. Add the tuna, peas and mushrooms to the cream sauce. Pour into a

greased bread pan which has been sprinkled with crumbs. Garnish with pimiento strips. Bake in a pan of water for 40 50 minutes at 375 degrees. Serves 4.

SEAFOOD SALAD

1/2 cup catsup
 1 teaspoon gelatin
 1 10 1/2-oz. can condensed tomato soup.
 1 tablespoon gelatin
 1/2 cup mayonnaise
 1 3-oz. package of cream cheese
 1/2 cup cream or evaporated milk
 1 tablespoon lemon juice
 2 4 1/2-oz. cans shrimp or lobster
 1 1/2 cups diced celery
 1/4 cup chopped green pepper
 1 tablespoon chopped pimento
 Sprinkle one teaspoon gelatin over catsup. Then heat the catsup, stirring constantly, to dissolve gelatin. Spoon the catsup into the body and claw portion of a lobster mold and place in refrigerator to congeal. Sprinkle one tablespoon gelatin over tomato soup and then heat the soup to dissolve the gelatin. Cool. Soften cream cheese

with cream or evaporated milk. Add lemon juice and stir into the tomato soup. While the ribs are browning, fold the shrimp or lobster, cook celery and green pepper, green pepper, and pimento into the tomato soup mixture and pour over the congealed catsup to fill the mold. Refrigerate salad several hours. Unmold and garnish with water cress or endive. Serves 4-6.

Pour off all fat. Reduce oven temperature to 350 degrees. While the ribs are browning, cook celery and green pepper in melted butter until tender, about 5 minutes. Blend in cornstarch. Add liquid and cook, stirring constantly, until clear and thickened. Stir in pineapple tidbits, garlic, vinegar, soy sauce, sugar, salt, and ginger. Pour hot pineapple mixture over browned spareribs. Cover and bake in a moderate oven (350 degrees) about 1 1/2 hours, or until fork-tender. Uncover and bake 15 minutes longer to brown.

MAIKAI SPARERIBS

4 pounds spareribs
 Salt and pepper
 1/2 cup coarsely chopped celery
 1/2 cup coarsely chopped green pepper
 2 tablespoons butter or margarine
 2 tablespoons cornstarch
 2 cups liquid (juice drained from pineapple tidbits and water)
 2 cans (13-1/2 ounces each) pineapple tidbits
 1 small clove garlic, finely chopped
 1/2 cup vinegar
 2 tablespoons soy sauce
 1 tablespoon sugar
 1/2 teaspoon salt
 1/2 teaspoon ginger
 Cut spareribs into two or three-rib portions. Place ribs, meaty side up, in a large shallow roasting pan. Season with salt and pepper. Bake uncovered in a very hot oven (450 degrees) about 45 minutes, or until well browned.

Another versatile pork product is sausage. Buy it in bulk and try some of these recipes.

SPICY SAUSAGE PINWHEEL BAKE

8 ounces elbow macaroni
 1/2 cup chopped onion
 2 tablespoons butter or margarine
 2 1/2 cups condensed cream of celery soup (two 10 1/2 ounce cans)
 1/2 cup milk
 1 cup water
 2 tablespoons blue cheese salad dressing mix (1 package)
 1/4 teaspoon garlic powder
 1 pound smoked sausage links
 Cook macaroni. Rinse with (Turn to page 8)

BAKED SALMON LOAF

2 cups cooked salmon, flaked
 1/2 cup bread crumbs
 3 tablespoons butter,

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