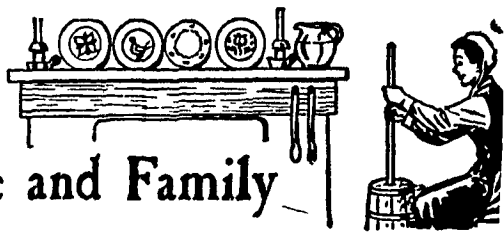


## For the Farm Wife and Family



### Shrimp Ahoy

By Mrs. Richard C. Spence

In the next few weeks shrimp are likely to be featured as good buys at your food market. This will be a good time to treat your family to some exciting new dishes featuring shrimp

Shrimp Ho-Ho is a simple dish to prepare, but there is the exotic touch of the Orient to its flavor. Tender pink shrimp are combined with crisp sticks of cucumber, sauced with tomato cream, and garnished with pimiento. Cooked in saucepan or chafing dish, it is served over hot, fluffy rice.

#### SHRIMP HO-HO

- 1 pound green shrimp
- 1 medium cucumber
- 1 can (4 ounces) pimiento, drained
- ¼ cup butter or margarine
- 1½ teaspoons salt
- ¼ cup tomato ketchup
- 1½ cups milk
- 1½ tablespoons cornstarch

Clean shrimp; split lengthwise Pare cucumber Cut into quarters; then into lengthwise strips, removing seeds Cut pimiento into strips Saute shrimp in butter in a saucepan 3 minutes. Add cucumber, pimiento and salt. cook, covered, 3 minutes Stir in ketchup and 1 cup of milk Blend cornstarch with remaining milk; stir into shrimp mixture. Cook stirring, until mixture comes to

a boil and thickens slightly. Serve over hot rice. Makes 4 or 5 servings.

Shrimp and spaghetti fans will applaud this novel main dish that's been dubbed Shrimp in Traps. The 'traps' are rigatoni, the large, rib-

bed, tubular macaroni. The shrimp are cooked and cut in half, then stuffed into the pasta—hence the name. Actually this extra step takes but a few minutes and makes the dish a conversation piece. The sauce is a rich, full-flavored tomato sauce, based on concentrated tomato juice. Worcestershire sauce, minced parsley and celery seed add flavor interest. So does a topping of golden cheese. You can use American as called for in the recipe, or grated Swiss or Romano.

#### SHRIMP IN TRAPS

- 1½ cups rigatoni
- 1 pound green shrimp (½ pound cooked cleaned, split lengthwise)
- 1 can (6¼ oz.) concentrated tomato juice, diluted with 1 can water
- 1 teaspoon sugar
- 1 tablespoon minced parsley
- 1 teaspoon Worcestershire

sauce  
¼ teaspoon celery seed  
½ cup grated American cheese  
Cook rigatoni in boiling, salted water; drain; rinse. Heat oven to 350 degrees. Stuff rigatoni with shrimp. Place in 1-quart casserole. Combine juice and next 4 ingredients; pour over rigatoni. Bake, covered, 30 minutes. Remove cover; sprinkle with cheese. Bake 15 minutes. Makes 4 servings.

With the Shrimp in Traps, serve a large salad of escarole, spinach and Bermuda onion rings. Use a dressing of 2 parts oil to 1 part vinegar. Or for something a bit different try this Broccoli Salad.

#### BROCCOLI SALAD

- 1 package (10 ozs) frozen broccoli spears
- 1 can (2 ozs.) flat anchovy fillets
- 1 pimiento, cut into strips

2 tablespoons vinegar  
¼ cup salad oil  
½ teaspoon paprika  
¼ teaspoon salt  
½ teaspoon sugar  
1 teaspoon minced parsley  
1 teaspoon minced onion  
½ teaspoon celery seed  
Cook broccoli according to directions on package; drain, chill. On individual lettuce lined salad plates, arrange broccoli. Arrange anchovies and pimento over broccoli. For dressing, combine vinegar and remaining ingredients. Shake well. Serve over salad. Will make 4-6 servings.

#### SEAFOOD BAKE #1

- 2 tablespoons butter
- 1 medium-size onion, finely chopped (½ cup)
- ½ teaspoon salt
- Few drops bottled hot-pepper sauce
- ½ pound cooked shrimp, finely chopped
- 4 fish fillets (about ½ lb each)

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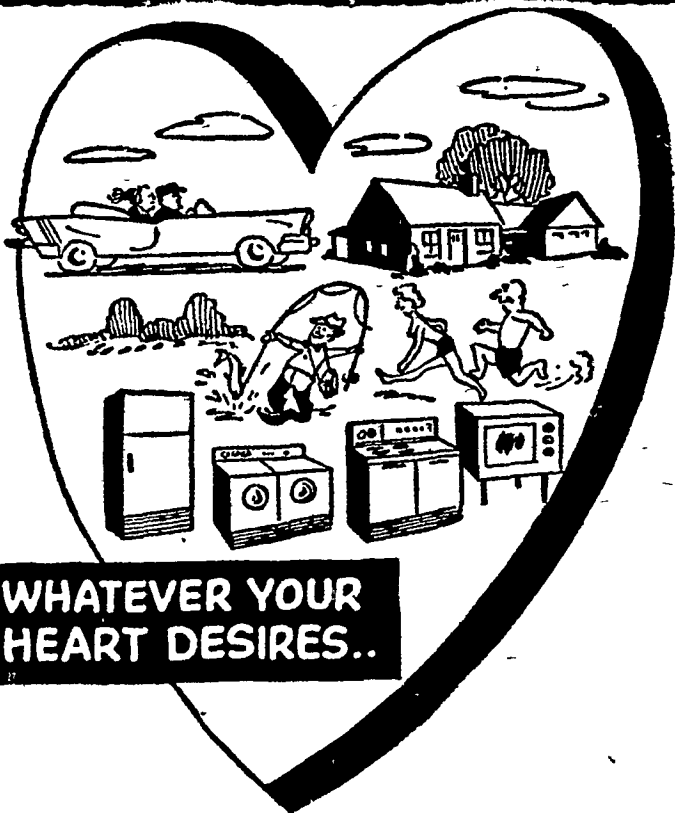
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