

Melt butter in fry pan; saute onions 5 minutes. Add salt, hot pepper sauce, shrimp; saute 3 minutes. Place fish fillets in four individual casseroles; spread shrimp mixture on top of fillets. Cover casseroles tightly with aluminum foil. Bake 45 minutes at 375 degrees. Remove covers; serve in casseroles. Makes 4 servings

SEAFOOD BAKE #2

1 pound large fresh scallops
1 tablespoon chopped onion
2 tablespoons melted butter
1 can (10 ozs) frozen condensed cream of shrimp soup

1/2 cup milk
1 tablespoon fine dry bread crumbs
Toast

Cut scallops into halves. Place in shallow baking dish. Sprinkle with chopped onion and melted butter. Bake in a hot oven (425 degrees) 20 minutes; turn once or twice during baking. Combine cream of shrimp soup with milk; heat until soup thaws. Pour over scallops; sprinkle with dry bread crumbs. Bake about 5 minutes or until the crumbs are brown. Serve over toast. Makes 4 servings.

DOCK STREET SHRIMP

1 can (10 ounces) frozen condensed cream of shrimp soup

soup
1/2 cup light cream
2 cups cut-up cooked seafood (lobster, shrimp, white fish)
1 tablespoon chopped parsley
1 teaspoon lemon juice
Toast
Heat cream of shrimp soup and cream until soup is thawed. Stir now and then. Add 2 cups cut-up seafood, the parsley and lemon juice; heat. Serve over toast. Makes 3 to 4 servings.

In Spaghetti Shrimp Curry, tender mararoni, tasty chunks of shrimp and a marvelous combination of ingredients yield a dish of pure flavor goodness. The curry appears in just the correct amount to make this a truly irresistible dish.

SPAGHETTI SHRIMP CURRY

8 ounces elbow spaghetti
1 teaspoon salt
1 to 2 teaspoons curry powder
1/4 teaspoon pepper
1/2 cup white seedless raisins
1/2 cup flaked coconut
1/2 cup chopped walnuts
1/2 cup chopped onion
1/2 cup chopped red apple
1 pound fresh shrimp, cooked, deveined, cut in

pieces
1 can cream of celery soup (10 1/2 ounces)
3/4 cup water

Cook spaghetti in boiling salted water until tender, about 7 minutes. Drain. Add salt, curry powder, pepper, raisins, coconut, nuts, onion chopped apple and shrimp. Toss lightly. Blend soup and water. Pour over shrimp mixture, blend carefully. Pour into greased 8"x12" casserole dish (or 2 quart casserole). Bake in moderate oven (350 degrees) 25 to 30 minutes or until lightly browned and bubbly. 4 to 6 servings.

SHRIMP FIESTA

1/4 cup chopped onion
3 tablespoons chopped green pepper
2 tablespoons butter or margarine
2 cans condensed cream of mushroom soup, undiluted
3 tablespoons milk
3/4 pound diced, cooked shrimp
2 tablespoons chopped pimiento
1 teaspoon Worcestershire sauce
1 1/2 cups biscuit mix (follow package directions for rolled biscuits)
1/2 cup chopped pimiento

1/2 cup grated process American cheese
Heat oven to 400 degrees. Saute onion and pepper in butter until tender. Add soup and next 4 ingredients; heat. Pour into 2 quart casserole. Roll biscuit dough into a rectangle (12"x7"x1/4"); sprinkle with pimiento & cheese. Roll lengthwise, jelly-roll fashion cut into 1-inch slices. Place on top of shrimp mixture. Bake 25 minutes. Makes 6 servings.

OYSTER SHRIMP CHOWDER

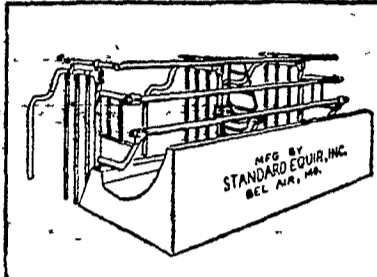
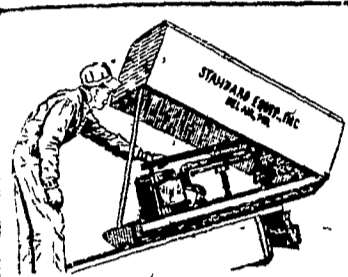
1 cup chopped celery
2 tablespoons butter or margarine
1 can (10 ounces) frozen condensed oyster stew
1 can (10 ounces) frozen condensed cream of shrimp soup
1 1/2 soup cans water
1 cup cooked whole kernel corn
Dash pepper
Cook celery in butter in covered saucepan, until tender; stir now and then. Add remaining ingredients. Heat until soup thaws; stir often. Makes 4 generous servings. Serve with garlic bread, green salad, apple & cheese tray, coffee.

SHRIMP DIP

1 can (10 ounces) frozen condensed cream of shrimp soup
1 package (3 ounces) cream cheese, softened
1 teaspoon lemon juice
Dash garlic powder
Dash paprika
Thaw soup completely, just before use, by placing can of soup in pan of hot water for about 30 minutes. With an (Turn to page 10)

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