



# THE FISHERMAN'S NET

*A priceless haul of recipes to glorify the sea's lavish bounty.*



*Tuna from the far reaches of the Pacific Ocean in a flavorsome casserole . . . fresh or frozen fillets baked with an unusual stuffing . . . swordfish from the blue-green Gulf Stream broiled and attractively garnished . . . the sea is as bountiful as successful cooks are imaginative and creative.*

## FISH FILLETS WITH CRACKER STUFFING

TO PREPARE: 25 MIN. TO BAKE: 25 MIN.

- 6 (about 1½ lbs.) fish fillets, such as whitefish, perch, or pike
- 2 cups coarsely crushed saltine crackers (about 38 crackers)
- ½ cup finely chopped onion
- 1¼ cups finely chopped celery
- ¼ cup butter or margarine
- 1/3 cup finely chopped pimiento-stuffed olives
- 2 tablespoons olive liquid
- 1 tablespoon parsley flakes
- ½ teaspoon sweet basil
- ¼ teaspoon crushed rosemary
- ¼ teaspoon crushed tarragon
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 tablespoon lemon juice
- 3 tablespoons butter or margarine, melted

1. Grease a shallow baking dish.
2. Heat butter in a saucepan. Add onion and celery and cook over low heat until tender, occasionally moving and turning with a spoon.
3. Remove from heat. Blend in a mixture of 1¾ cups crushed crackers, olives, parsley flakes, basil, rosemary, tarragon, salt, pepper, lemon juice, and olive liquid.
4. Arrange 3 fillets in baking dish. Spoon ½ of the cracker stuffing on each fillet. Top with remaining fillets. Brush generously with some of the melted butter. Spoon a mixture of the melted butter and remaining crushed crackers on top of fillets.
5. Bake at 350°F about 25 min., or until fish flakes easily (separates into thin, layer-like pieces). Garnish with sprigs of parsley and slices of pimiento-stuffed olives.

*About 6 servings*

## QUICK SHRIMP CURRY



TO PREPARE AND COOK: 25 MIN.

- 1½ lbs. deveined cooked shrimp
- ¼ cup butter or margarine
- ½ cup chopped onion
- ½ cup chopped green pepper
- 2 10½- to 11-oz. cans condensed cream of celery soup
- 2/3 cup milk
- ½ lb. sharp Cheddar cheese, grated
- ¾ teaspoon curry powder

1. Heat butter in a large skillet. Add onion and green pepper. Cook until vegetables are tender, occasionally moving and turning with a spoon.
2. Add the soup, milk, cheese, and curry powder; stir to blend thoroughly. Stir in the shrimp. Heat, stirring constantly, until cheese is melted and mixture is thoroughly heated. Serve with fluffy cooked rice, and such curry condiments as grated coconut, golden raisins, peanuts, and chutney.

*About 6 servings*

## "MY HUSBAND'S FAVORITE DISH" CASH-PRIZE CONTEST

Almost every homemaker has a recipe which her husband acclaims "best of all." FAMILY WEEKLY is looking for your man's favorite dish. And for the guidance and inspiration of new June brides, we plan to publish the outstanding original reader-contributions in a June issue.

To be eligible, you must have originated the recipe yourself or brought it to culinary perfection through your own skill.

In addition to publication in FAMILY WEEKLY, a \$25.00 cash prize will be awarded for those recipes chosen by our all-male Taste-Testing Panel.

The recipe for your husband's favorite dish must be postmarked before April 1, 1959. Mail entries to:

**SPRING RECIPE CONTEST**  
Culinary Arts Institute  
153 N. Michigan Ave.  
Chicago 1, Illinois

Be sure to include your name and address. All entries become the property of Culinary Arts Institute. The judges' decisions are final.

You May Win \$25