



FOR A DIFFERENT and ingenious party appetizer, try Savory Buttered Shrimp, brought to the living room sizzling hot in a foil container. The photo and recipe suggestions are courtesy of Reynolds Metals Company.

For A Party Appetizer Try Hot Sizzling Shrimp

If you want to get a party off to a good start, make your opening course glamorous and different.

You know that whatever you serve while guests are gathered in the living room before dinner, sets the pace for the evening. The Savory Buttered Shrimp pictured is just such an appetizing party starter. It's unusual in appearance, wonderfully good to eat, and you can be sure none of your friends have ever served it. And we might add—a wonderful idea for Friday nights—or for the Lenten season.

This hors d'oeuvre has another advantage. First, the shrimp and sauce may be prepared ahead and put in a container, shaped from heavy duty aluminum foil. Then when guests arrive, the neat and attractive pan of shrimp goes under the broiler for 6 minutes or so, just enough to sizzle the shrimp a light golden hue.

When the foil container of shrimp is brought into the living room on a tray, it becomes a conversation piece. Such a unique and easy way of preparing hot hors d'oeuvres and serving them in the foil pan!

We like to put the shrimp on our coffee table with a basket of crisp French bread or melba toast and lots of napkins. Oyster forks or toothpicks are used to spear the shrimp and guests dunk small chunks of the French bread in the sauce in the foil pan, not letting a single drop go to waste.

We're sure you'll find this party starter a success, so here is the recipe.

SAVORY BUTTERED SHRIMP
(serves 8 persons)

2 lbs. shrimp, fresh or frozen
1 cup butter or margarine, melted
1 small clove garlic, finely minced
2 tablespoons lemon juice or white wine
Herb seasonings such as basil and rosemary
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper

Dash of tabasco sauce
If shrimp are frozen, thaw just enough to separate. Rinse shrimp in cold water, drain and place in boiling water. Bring to a boil and

cook one minute. Drain and cool just enough to handle. Remove shells and dark vein.

Form a pan large enough to hold shrimp from two thicknesses of heavy duty aluminum foil, turning up edges of foil about one inch all around. Miter corners so

that it will hold firm. Place container on cookie sheet and add shrimp. Add the garlic, lemon juice or wine, the herb seasonings, and all other seasonings to the melted butter. Pour about half over the shrimp, coating them well.

Place under the broiler, 3 inches

or more from the heat, depending on intensity of heat, and broil the shrimp lightly. Turn shrimp as soon as they get tinged very light brown, spoon over more sauce and continue broiling about 6 minutes in all. Baste with sauce several times. Shrimp should not brown

deeply, but take on lovely golden pink color under broiler heat.

Slip foil pan onto a serving tray and garnish with parsley. Serve piping hot as hors d'oeuvres or for a shrimp feast, with French or Italian bread or melba toast dunking in the sauce.

Crescent Seafood

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CATSUP APPLES

Spicy Catsup Apples make a fine go-along with baked ham or most other meats. Place halves of cored, but not peeled, cooking apples in a baking dish. Top each with a teaspoon of brown sugar and butter and a tablespoon of catsup. Add 1-3 cup or more of California white or red table wine and bake in a moderate oven just until tender. Baste often for real spicy flavor.

NATIONAL PEANUT WEEK

Peanuts are full of protein and good for children. March 4-10 is National Peanut Week, so why not a treat for the youngsters tomorrow evening when they come home from school? Chocolate pudding made on top of the stove, is easy with the new mixes—toss in a handful of unsalted peanuts in the final stirring, or add chopped peanuts to the whipped cream topping you are preparing for the family dessert.



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