

THREE SPRING-STYLE RECIPES

There may be times when three is a crowd, but it's a "crowd-pleaser" when the trio happens to be made up of three unusual new seafood dishes designed to fit any menu with taste-pleasing style.

Home Economists of the U. S. Department of the Interior's Bureau of Commercial Fisheries have painted a "picture of wealth" for the homemaker with the creation of three colorful dishes that bring together the elegant, the exotic, and the easy for the ultimate in good eating.

The Elegant--Shrimp in Sour Cream brings all the charm of the old South to your table with today's convenience.

The Exotic--Red Snapper with Curry Sauce brings the enchantment of the Middle East to dinner in a colorful, eye-appealing entree that will intrigue, entice, and haul in a netful of compliments from your mealtime guests.

The Easy--Fish Portions with Almond Cheese Sauce has a natural appeal to any homemaker because it's a fast-to-fix treat with an up-to date beat.

SHRIMP IN SOUR CREAM

1 pound cooked, peeled, and cleaned shrimp, fresh or frozen or	1 tablespoon flour
4 cans (4½ or 5 ounces each) shrimp	1 can (10 ounces) frozen condensed cream of shrimp soup, thawed
1 can (4 ounces) sliced mushrooms, drained	1 cup sour cream
2 tablespoons chopped green onion	Dash pepper
2 tablespoons butter or margarine, melted	Toast points or patty shells

Thaw frozen shrimp or drain canned shrimp. Rinse canned shrimp with cold water. Cut large shrimp in half. Cook mushrooms and onion in butter until tender. Blend in flour. Add soup and cook until thickened, stirring constantly. Add sour cream, pepper, and shrimp. Heat, stirring occasionally. Serve on toast points or in patty shells. Serves 6.

RED SNAPPER WITH CURRY SAUCE

Red Snapper		Curry Sauce	
2 pounds red snapper fillets or other fish fillets, fresh or frozen	1 teaspoon salt	½ cup chopped onion	1 cup sour cream
½ cup flour	Dash pepper	2 tablespoons melted fat or oil	1 tablespoon chopped parsley
1 teaspoon curry powder	Curry Sauce	1 teaspoon curry powder	1 teaspoon dry white wine
		¼ teaspoon salt	

Thaw frozen fillets. Skin fillets and cut into serving-size portions. Combine flour, curry powder, salt, and pepper. Roll fish in flour. Fry in hot fat at moderate heat until brown on one side. Turn carefully and brown the other side. Total cooking time approximately 8 to 10 minutes, depending on thickness of fish. Arrange fish on a warm serving platter. Pour Curry Sauce over fish. Serves 6.

Cook onion in fat until tender. Blend in curry powder and salt. Add sour cream and heat, stirring constantly. Add parsley and wine. Makes approximately 1 cup sauce.

FISH PORTIONS WITH ALMOND CHEESE SAUCE

6 frozen raw breaded fish portions (2½ or 3 ounces each)	Paprika
2 tablespoons melted fat or oil	Almond Cheese Sauce

Place frozen fish portions on a well-greased cookie sheet, 15½ x 12 inches. Drizzle fat over fish. Sprinkle with paprika. Bake in an extremely hot oven, 500° F., for 15 to 20 minutes or until brown and fish flakes easily when tested with a fork. Serve with Almond Cheese Sauce. Serves 6.

Almond Cheese Sauce

2 tablespoons chopped celery	2 tablespoons catsup
2 tablespoons chopped onion	2 tablespoons chopped parsley
2 tablespoons melted fat or oil	2 teaspoons lemon juice
1 can (10¾ or 11 ounces) condensed cheese soup	¼ teaspoon curry powder
½ cup blanched slivered almonds	Dash liquid hot pepper sauce

Cook celery and onion in fat until tender. Add remaining ingredients and simmer for 10 to 15 minutes, stirring occasionally. Makes approximately 1½ cups sauce.