

## ENJOY THE SEAFOOD SHAPES OF CHRISTMAS

Christmas is a time for sharing--for entertaining--so why not share your joys with family and friends with a taste-tempting seafood buffet?

The United States Department of the Interior's BCF home economists had your busy holiday schedule in mind when they planned this festive seafood buffet. Most of the preparation can be done early in the day, leaving you free of last minute hurrying. You'll feel like a guest at your own party!

Christmas has many shapes. For easy elegance on your holiday buffet try the seafood shapes of Christmas.

Christmas is a Seafood Star! A variety of ready-in-a-minute shrimp, pickled herring, chunks of lobster or crab meat, Maine sardines, and rolled lox adorn the five points of the styrofoam star to make a sparkling seafood sizzler for any party. Decorate the star with colorful ribbon and tape and center with a bowl of your favorite seafood sauce.

Christmas is a Seafood Ring! Festive Crab-Avocado Salad makes a taste-tempting ring with the smooth yuletide green of avocado, the zest of sour cream, a wisp of lemon, and the savory goodness of crab meat. Make it the day before--and all you have to do at party time is unmold and garnish with additional crab meat and salad greens.

Christmas is a Seafood Tree! Smoked Yule Tree is a surprise tree because its snowy boughs are made of smoked fish and cream cheese. Whip the cheese and seasonings together until smooth and fluffy; add the flaked fish and create your own Christmas tree. Trim with red pimiento stars and chopped parsley. Yule love it!



## FESTIVE CRAB-AVOCADO SALAD

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|---|---|
| 1 pound crab meat, fresh,<br>frozen, or pasteurized                 | $\frac{1}{2}$ cup cold water                      |
| or  | 2 tablespoons lemon juice                         |
| 3 cans ( $6\frac{1}{2}$ or $7\frac{1}{2}$ ounces each)<br>crab meat | $\frac{1}{2}$ teaspoon salt                       |
| 1 tablespoon unflavored<br>gelatine                                 | 6 drops liquid hot pepper sauce                   |
| $\frac{1}{2}$ cup cold water  | $1\frac{1}{2}$ -cups mashed avocado               |
| 2 packages (3 ounces each)<br>lemon-flavored gelatin                | $\frac{1}{2}$ cup sour cream                      |
| 2 cups boiling water  | $\frac{1}{3}$ cup mayonnaise or<br>salad dressing |
|   | Salad greens                                      |

Thaw frozen crab meat. Drain crab meat. Remove any remaining shell or cartilage. Cut crab meat into  $\frac{1}{2}$  inch pieces. Sprinkle unflavored gelatine on cold water to soften. Dissolve lemon-flavored gelatin in boiling water in a 4 quart bowl. Add unflavored gelatine and stir until dissolved. Add cold water, lemon juice, salt and liquid hot pepper sauce; mix thoroughly. Chill until slightly thickened. Add avocado, sour cream, and mayonnaise. Beat with a rotary beater until smooth. Stir in the crab meat. Pour into a  $1\frac{1}{2}$  quart turban mold or 12 individual molds,  $\frac{1}{2}$  cup each. Chill overnight. Unmold on serving plate. Garnish with salad greens. Serves 12.

## SMOKED FISH YULE TREE

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|--|---------------------------------------|
| 1 pound smoked whitefish or<br>other smoked fish     | 1 can (4 ounces) whole<br>pimientos   |
| 2 packages (8 ounces each)<br>cream cheese, softened | 1 styrofoam cone, 9 inches<br>high    |
| 2 tablespoons lemon juice                            | 1 styrofoam square, 6 x 6 x 1<br>inch |
| $1\frac{1}{3}$ tablespoons Worcestershire<br>sauce   | Plastic film                          |
| 4 drops liquid hot pepper sauce                      | $\frac{1}{4}$ cup chopped parsley     |
|  | Assorted crackers                     |

Remove skin and bones from fish. Flake the fish. Combine cheese and seasonings and whip until smooth and fluffy. Stir in the fish. Cut pimento into small stars. Place cone in the center of the styrofoam square and draw a circle around the base of the cone. Cut out circle and round off the corners of the square. Cover cone and base with plastic film. Insert cone in the base. Spread fish mixture over cone and base to resemble Christmas tree. Sprinkle fish mixture with parsley and decorate with pimiento stars. Chill. Serve with assorted crackers. Makes approximately  $3\frac{1}{2}$  cups dip.