

Salmon Croquettes

Yield: 40 servings, 2 croquettes each

INGREDIENTS

QUANTITY

Salmon	6 cans (1 lb. each)
Liquid from salmon, and water	4 quarts
Parsley flakes	1/4 cup
Celery flakes	1/4 cup
Paprika	1 teaspoon
Instant minced onion	1/4 cup
Lemon juice	2 tablespoons
Salt	2 tablespoons
Rice	1 1/2 pounds
Flour	2 cups
Butter, or shortening, melted	3/4 cup
Eggs, beaten	6
Milk	3/4 cup
Fine dry bread crumbs	2 pounds

METHOD

1. Save liquid from salmon. Break salmon into large flakes.
2. Combine salmon liquid and water, seasonings, lemon juice and salt. Bring to boiling.
3. Add rice; cook until tender.
4. Blend flour into butter. Add to rice mixture and cook until thick.
5. Add salmon; mix lightly. Chill.
6. Using a No. 16 scoop, make 80 molds. Shape into smooth cones or balls.
7. Roll in crumbs, then dip in mixture of eggs and milk. Drain; then roll in crumbs. Fry to a golden brown in deep fat (360°F.).

(OVER)

REMINDERS — OTHER WAYS TO USE CANNED SALMON

Appetizers

1. Salmon Cheese Log
2. Broiled Salmon Canapes
3. Rolled Salmon Sandwiches

Soup

1. Salmon Bisque

Salads and Cold Plates

1. Salmon Stuffed Tomato Salad
2. Glazed Buffet Salmon
3. Molded Salmon Salad

Entrees

1. Salmon Cakes in Tomato Sauce
2. Salmon Peas à la King
3. Creamed Salmon with Green Rice
4. Salmon Loaf
5. Salmon Noodle Casserole
6. Salmon Fondue
7. Salmon Pot Pie
8. Salmon Sandwiches

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Sardine Pâté

Yield: 1 quart

INGREDIENTS

QUANTITY

Sardines, drained	4 cans (3 1/4-4 oz. each)
Cream cheese, softened	1 pound
Lemon juice	2 tablespoons
Paprika	1/2 teaspoon
Parsley, minced	1 cup
Onion, minced	1/3 cup
Hot pepper sauce	Few drops

METHOD

1. Mash sardines.
2. Mix with softened cream cheese and remaining ingredients. Mix thoroughly; chill several hours or overnight to blend flavors.
3. Serve with lemon wedges and assorted crackers, snack rye bread, melba toast and saltines.

(OVER)

REMINDERS — OTHER WAYS TO USE CANNED SARDINES

Appetizers

1. Grilled Sardines
2. Sardine Canapes
3. Sardine Deviled Eggs
4. Antipasto

Salads and Cold Plates

1. Sardine Potato Salad
2. Luncheon Salad Plate (sardines, tomato wedges, sliced onion, deviled eggs, potato chips)

Entrees

1. Sardine Egg Sandwiches
2. Club Sandwich
3. Broiled Sardine on Muffin with Hollandaise Sauce

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Shrimp Creole

Yield: 25 servings, Approx. $\frac{2}{3}$ cup shrimp Creole, $\frac{1}{2}$ cup rice each

INGREDIENTS

	QUANTITY
Garlic, minced	2 tablespoons
Onion, chopped	1 quart
Green pepper, chopped	1 pint
Shortening	1 cup
Flour	$\frac{1}{3}$ cup
Tomatoes, canned	3 quarts
Sugar	1 tablespoon
Parsley flakes	$\frac{1}{4}$ cup
Salt	1 teaspoon
Cayenne	$\frac{1}{8}$ teaspoon
Thyme	2 teaspoons
Bay leaves	6
Shrimp, jumbo, drained	3 cans ($13\frac{1}{4}$ oz. each)
Hot cooked rice	3 quarts

METHOD

1. Cook garlic, onion and green pepper in shortening until tender but not brown.
2. Stir in flour. Add tomatoes; cook until thickened, stirring.
3. Add sugar, parsley flakes and seasonings; simmer 15 minutes. Remove bay leaves.
4. Add drained shrimp; simmer 10 minutes.
5. Put a No. 8 dipper rice on plate for each serving. Top each with $\frac{2}{3}$ cup shrimp Creole.

(OVER)

REMINDERS — OTHER WAYS TO USE CANNED SHRIMP

Appetizers

1. Shrimp Cocktail
2. Shrimp Egg Rolls

Soups

1. Shrimp Bisque
2. Seafood Gumbo

Salads and Cold Plates

1. Shrimp Crab Salad Tarragon
2. Seafood Chef's Salad
3. Shrimp with Green Goddess Dressing

Entrees

1. Shrimp Newburg
2. Shrimp Rarebit
3. Shrimp Paella
4. Shrimp Cheese Fondue
5. Curried Shrimp
6. Shrimp Thermidor
7. Shrimp Jambalaya

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Tuna Curry

Yield: 50 servings, Approx. $\frac{2}{3}$ cup curry, $\frac{3}{4}$ cup rice each

INGREDIENTS

QUANTITY

Mushroom soup, condensed	2 cans (50 oz. each)
Oil drained from tuna, plus light cream	1 $\frac{3}{4}$ quarts
Curry powder	$\frac{1}{4}$ cup
Hot pepper sauce	1 tablespoon
Tuna, in oil, solid pack, drained	2 cans (66 $\frac{1}{2}$ oz. each)
Rice, raw	3 pounds

METHOD

1. Mix soup, oil from tuna and cream, curry powder and hot pepper sauce.
2. Add tuna broken into 1-inch chunks; heat.
3. Serve curry over hot cooked rice.
4. For accompaniments, serve chutney, raisins, flaked coconut, chopped hard cooked eggs, diced crystallized ginger, sliced green onions and salted peanuts.

(OVER)

REMINDERS — OTHER WAYS TO USE CANNED TUNA

Appetizers

1. Tuna Cheese Dip
2. Crispy Tuna Balls
3. Open Party Sandwiches

Soups

1. Tuna Bisque
2. Tuna Watercress Soup

Salads and Cold Plates

1. Salad Nicoise
2. Molded Tuna Loaf
3. Tuna Mousse
4. Sour Cream and Dill Tuna Salad

Entrees

1. Tuna à la King
2. Tuna Pot Pie
3. Tuna Cannelloni
4. Tuna Tetrazzini
5. Tuna Cashew Casserole
6. Tuna Paprika
7. Tuna Newburg

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Crab Thermidor

Yield: 20 servings

INGREDIENTS

QUANTITY

Sliced mushrooms, drained	2 cans (8 oz. each)
Green onions, chopped	1 1/3 cups
Butter, or margarine	3/4 cup
Flour	3/4 cup
Dry mustard	2 teaspoons
Half and half, or light cream	1 1/2 quarts
Egg yolks	8
Crab meat, drained	4 cans (15 1/2 oz. each)
Salt	as needed
Parmesan cheese, grated	1 1/3 cups
Toast points	40

METHOD

1. Cook mushrooms and onions in butter until tender.
2. Blend in flour and dry mustard. Add 1 quart half and half; cook until thickened, stirring.
3. Mix egg yolks with remaining pint half and half; slowly stir into sauce. Continue cooking over low heat a few minutes, stirring.
4. Add crab meat. Season to taste with salt; simmer gently a few minutes.
5. Put in ramekins. Sprinkle with cheese and brown under the broiler. Serve with toast points.

(OVER)

REMINDERS — OTHER WAYS TO USE CANNED CRAB MEAT

Appetizers

1. Crab Meat Cocktail
2. Crab Stuffed Artichoke Leaves
3. Minature Crab Imperials

Soup

1. Crab Meat Bisque

Salads and Cold Plates

1. Crab Meat Salad in Avocado
2. Crab with Remoulade Dressing

Entrees

1. Deviled Crab
2. Crab Cakes
3. Crab Newburg
4. Crab Souffle
5. Crab Meat Mornay in Croustades

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Oyster Stuffing

Yield: 50 servings, Approx. 1/2 cup each

INGREDIENTS

QUANTITY

Bread, stale, cubed	6 pounds
Parsley, chopped fine	1 pint
Celery, chopped fine	1 pint
Bay leaves, finely crushed.	1 tablespoon
Sage	1 tablespoon
Salt	1 tablespoon
Pepper	1 teaspoon
Monosodium glutamate	1 tablespoon
Butter, margarine, or chicken fat, melted	2 pounds
Oyster liquid, and water	2 1/2 quarts
Oysters, canned, drained	2 quarts

METHOD

1. Mix bread, parsley, celery, onion, seasonings and monosodium glutamate.
2. Add butter and oyster liquid. Toss lightly to mix.
3. Add oysters, mixing lightly. Put in baking pans. Bake in a moderate oven (375° F.) about 1 hour.

(OVER)

REMINDERS — OTHER WAYS TO USE CANNED OYSTERS

Appetizers

1. Broiled Bacon Wrapped Oysters

Soups

1. Corn Oyster Stew
2. Oyster Bisque
3. Oyster Chowder

Entrees

1. Oyster Omelet
2. Oysters au Gratin
3. Oyster Rarebit
4. Herb Scalloped Oysters
5. Creamed Oysters in Toast Cups
6. Oyster Shrimp Casserole
7. Scalloped Clams and Oysters

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