

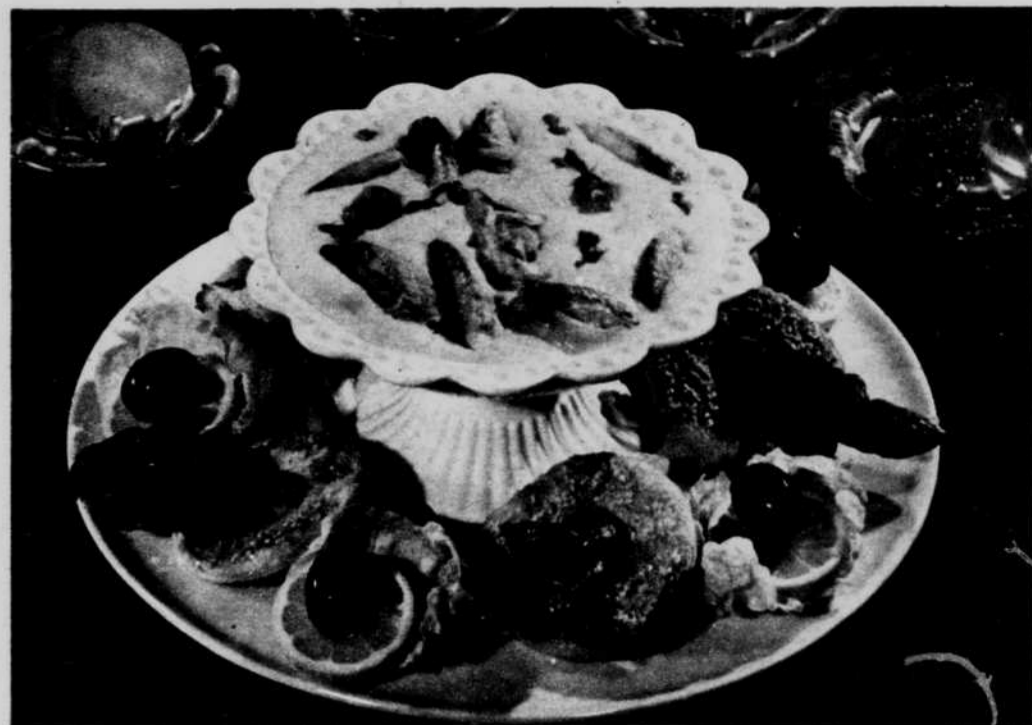
Seafood Favorites



SHRIMP CURRY

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| 2 pounds shrimp, fresh or frozen | 3 cups milk |
| 1/3 cup butter | 1/4 teaspoon ginger |
| 2 cloves garlic, halved | 1/8 teaspoon nutmeg |
| 1/2 cup flour | 1/8 teaspoon cayenne pepper |
| 1 tablespoon curry powder | 2 chicken bouillon cubes |
| 1 tablespoon vinegar | 1 teaspoon salt |

Cook shrimp 2 to 3 minutes in boiling salted water. Remove shell. Cut down curved back of shrimp and remove black vein. (This can be done ahead.) Melt butter in a saucepan. Toss garlic in butter until lightly browned. Remove garlic. Remove pan from heat and stir in flour and curry powder. Add vinegar and milk, mixing until smooth. Add ginger, nutmeg, cayenne pepper, bouillon cubes and salt. Return pan to heat and cook, stirring constantly until thickened, about 2 to 5 minutes. Add shrimp to sauce, reserving some shrimp for garnishing dish. Heat shrimp reserved for garnish by letting them stand in boiling water about 1 minute. Serve with hot fluffy rice. Makes 4 to 6 servings.



ASPARAGUS RINGS WITH CREAMED CRAB

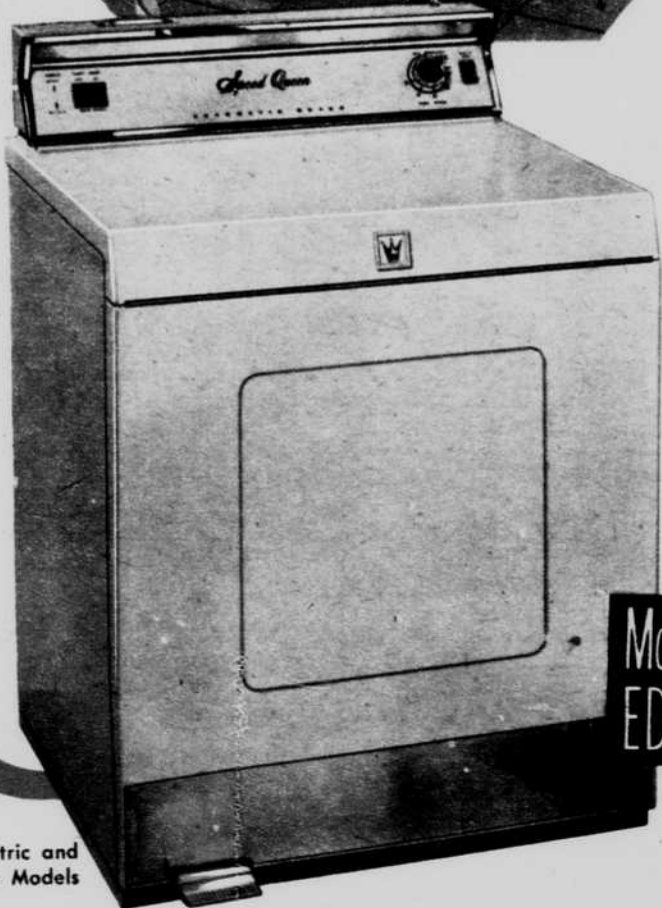
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| 5 slices white bread | 1/2 cup light cream |
| 2 tablespoons melted butter | 1/4 cup grated Parmesan cheese |
| Grated Parmesan cheese | 1/2 teaspoon grated lemon rind |
| Sesame seeds | 1 tablespoon fresh lemon juice |
| 1 1/2 teaspoons instant minced onion or, 1 tablespoon finely chopped raw onion | Salt |
| 1 tablespoon water | 2 tablespoons chopped parsley or pimiento |
| 1 1/3 cup your own white sauce or 1 (10 1/2-ounce) can white sauce | 1 1/2 cups crab meat or other seafood |
| | 15 hot cooked asparagus stalks |

Cut 3/4-inch rings from bread slices; cut out center with a 1-inch cutter. Brush bread rings on both sides with melted butter; sprinkle one side with grated cheese and sesame seeds. Toast to a rich golden brown in a hot oven (450°F.) about 8 to 10 minutes. Measure instant minced onion into water; let stand a few minutes (omit water if raw onion is used). Combine onion, white sauce, cream, 1/4 cup grated cheese, lemon rind and juice, and salt to taste. Heat slowly until nearly boiling. Stir in parsley or pimiento and crab meat and heat gently about 5 minutes longer. When ready to serve slip 3 asparagus stalks through center of each toasted bread ring. Serve with creamed crab. Makes 5 servings.



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