

Stuffed crabs 7 or 8 shells

browned

2 cups ground onion + celery - into bowl

3 eggs - 1 tbs poultry seasoning 1 tbs red pepper

salt 2 cups fine soft bread crumbs / run

through grinder. 2# or 4 cups crab

meat mixed. mix with fork -

each boiled crabs shells ~~stuff~~

place back with melted <sup>butter</sup> ~~oil~~ - Bake

450 for 12 minutes

Shrimps cut down back black line

clean + wash dip in mixture and

fry - 450°

Remoloid sauce -

Pepper for color - 1 tbs 3 tbs ground

onions 3 tbs ground celery mix

2 tbs Louisiana mustard, 1 clove

garlic 3 tbs salad oil 2 cups

mayonaisse add <sup>pepper</sup> tomato juice

to this

average each on opposite  
newly and down sides  
(dip) flour + corn meal salt + pepper



Jamaica Pie

(2 cup use  
4 in batch)

1 small tin tomatoes

1/2 beef - be brown 1/2 tably shortening  
1/3 cup onion salt, pepper, chili paste  
1 can kernel corn - put in <sup>shortening</sup> dish  
add corn meal on top bake  
425 (35 min)

1/2 lb good round steak (cubed) <sup>1 in</sup>  
corn bottom

Cranberries 2 cups berries 1/2  
cup sugar, bake in oven  
1 hr in covered dish 3,25

4# Chicken Chasseur

(rice)  
mushroom  
soy  
onion

1 large fat hen boiled - cool, dice  
skin off fat from water boiling -  
saute 2 cups bread crumbs in fat  
of chicken (2 cup) 2 cups rice cooked  
in chicken broth 20 min, 2

15 to 20 min

1 can mushroom soup 1 tably  
minced onion add diced chicken  
turn into buttered casserole  
cover with sauted bread crumbs  
in oven until heated through 350°

## Avocado, pineapple salad

avocado - \*mash -  
onion, garlic juice, lemon juice  
salt -

Plate covered with parsley - plus  
sliced pineapple over parsley - fill  
pineapple with seasoned avocado -  
olive stuffed olives for garnish

## Orange sauce

2 cup sugar, 1 cup water - 1  
tablespoon vinegar - cook to soft  
ball stage add  $\frac{1}{2}$  can orange  
concentrate, 2 tablespoon lemon -

cool -

Punch 2 cans bouillon 2 cup water

5 cup tomato juice 1 stalk celery

1 carrot onion 1 stalk celery

veg - garnish with diced

celery, carrot, celery

chickpeas & lime, serve

with crackers

Prosciutto