

I 49.49:  
SE 1

UNIVERSITY OF KENTUCKY



3 0425 5558707 8

# FISHERIES MARKETING BULLETIN

## SPECIAL

BUREAU OF COMMERCIAL FISHERIES • U.S. DEPARTMENT OF THE INTERIOR



UNIVERSITY OF KENTUCKY  
LIBRARY

*from the Sea, Fish & Shellfish... from the Land, Ripe Olives*  
*plentiful and economical and value-priced*

ISSUED BY BUREAU OF COMMERCIAL FISHERIES, U.S. FISH AND WILDLIFE  
SERVICE AND THE U.S. DEPARTMENT OF AGRICULTURE AS PART OF A  
CONTINUING MARKETING PROGRAM IN COOPERATION WITH THE  
FISHING AND AGRICULTURAL INDUSTRIES

### SHRIMP THERMIDOR

3/4 pound cooked, peeled, cleaned shrimp	1/2 teaspoon salt
1 can (4 ounces) mushroom stems and pieces, drained	Dash cayenne pepper
1/2 cup butter or other fat, melted	2 cups milk
1/2 cup flour	1/2 cup pitted ripe olives, sliced crosswise
1 teaspoon Worcestershire sauce	Grated Parmesan cheese
1/2 teaspoon powdered mustard	Paprika

Cut large shrimp in half. Fry mushrooms in butter for 5 minutes. Blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly. Add olives and shrimp. Place in 6 well-greased, individual shells or 5-ounce custard cups. Sprinkle with cheese and paprika. Bake in a hot oven, 400°F., for 10 to 15 minutes or until cheese browns. Serves 6.

### MOLDED TUNA SALAD

2 cans (6 1/2 or 7 ounces each) tuna	1 tablespoon grated onion
2 hard-cooked eggs, chopped	3/4 teaspoon salt
1/2 cup chopped ripe olives	2 tablespoons lemon juice
1/2 cup sliced toasted almonds	1/2 cup chopped parsley
1 tablespoon unflavored gelatin	Lettuce
1/2 cup cold water	3 tomatoes, quartered
1 cup mayonnaise or salad dressing	1/3 cup chopped green pepper
1 cup sour cream	2 tablespoons chopped onion

Drain tuna. Flake. Combine the first four ingredients. Soak gelatin in cold water for 5 minutes and dissolve over hot water. Stir into mayonnaise. Add sour cream, onion, salt, lemon juice, and parsley. Combine with fish mixture. Place in a 1-quart ring mold and chill until firm. Unmold on lettuce. Fill center with the tomatoes, green pepper, and onion. Serve with mayonnaise. Serves 6.

### BROILED HALIBUT STEAKS WITH RIPE OLIVE SAUCE

2 pounds halibut steaks, fresh or frozen	1 teaspoon salt
1/2 cup butter or other fat, melted	1 teaspoon paprika
	Dash pepper
	Ripe olive sauce

Thaw frozen steaks. Cut into serving-size portions. Combine butter, salt, paprika, and pepper. Place fish on a greased broiler pan about 3 inches from source of heat. Brush with seasoned butter and broil 4 to 8 minutes or until slightly browned. Baste with seasoned butter and turn carefully. Brush other side with seasoned butter and broil 5 to 8 minutes longer or until fish flakes easily when tested with a fork. Serve immediately with ripe olive sauce. Serves 6.

### RIPE OLIVE SAUCE

1/2 cup butter or margarine, melted	1 tablespoon chopped parsley
1/2 cup pitted ripe olives, sliced crosswise	2 teaspoons lemon juice

Combine all ingredients. Heat. Serve hot over broiled fish. Serves 6.