

### SHRIMP MULL (Continued)

Into heavy kettle put water, tomatoes, tomato soup, garlic cloves and lemon slices. In frying pan brown bacon, onion and 1 stick butter. Put in kettle and add celery and celery seed, Tabasco, curry, catsup, Worcestershire Sauce and allspice. Boil 2 hours and add shrimp. Cook gently 1 hour. Add sherry and other stick of butter. Thicken with cracker crumbs. Excellent with or over rice. Serves 8 to 10.

### SHRIMP OLIVE CASSEROLE

3/4 c. cornmeal  
2 tsps. salt  
3 c. boiling water  
2 slices bacon  
1 c. canned or cooked tomatoes  
3 Tbsps. chopped onion

3 Tbsp. chopped green sweet pepper  
1/8 tsp. black pepper  
1/2 tsp. Worcestershire Sauce  
1 (7 oz.) can shrimp  
1 c. pitted ripe olives  
2/3 c. grated cheese

Slowly stir cornmeal with 1 tsp. salt into boiling water and cook, covered, over very low heat 45 minutes. Chop bacon and fry until crisp. Cook tomatoes, onion, green pepper, remaining 1 tsp. salt, pepper and Worcestershire Sauce with bacon and drippings 10 minutes. Remove dark vein from shrimp. Cut olives into large pieces. Place layer of cooked cornmeal in greased casserole, cover with half the shrimp, olives, tomato mixture and cheese. Repeat the layers. Bake in moderate oven (350 degrees) 30 minutes. Serves 5 to 6.

### SHRIMP SUPREME

5 slices buttered bread  
2 c. shrimp (1/2 lb.)  
2 c. grated sharp cheddar cheese

3 eggs  
1 can cream of celery soup  
3/4 c. milk

Cut buttered bread in 1/2-inch cubes. Mix shrimp and cheese. Put in buttered 1-1/2 qt. casserole, alternating bread and shrimp mixture. Beat eggs, add soup and milk. Pour over top of casserole. Set in pan of hot water and bake 1 hour at 375 degrees.

### CHICKEN MARENGO

6 slices bacon, cut in 1-inch pieces  
2 broiler-fryers (about 2 lbs. each) cut up  
1/2 c. flour  
2 tsps. salt  
1/4 tsp. pepper

1 large onion chopped (1 c.)  
1 clove garlic minced  
1 can (3 or 4 ozs.) whole mushrooms  
2 cans (1 lb. each) tomatoes  
1/4 c. chopped parsley  
Croutons

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