

# 'Nautical Notions for Nibbling'

## For Preparing Fancy Appetizers

"Nautical Notions for Nibbling," containing easy ways to prepare fancy appetizers with fish and shellfish, has been published by the Department of the Interior's Bureau of Commercial Fisheries.

The full-color booklet has 26 recipes ranging from "Caviar Crown" using salmon and whitefish caviar to "King Crab Canapes."

"This publication will help the homemaker provide appetizers that taste as good as they look" said Bureau Director H. E. Crowther. "The variety is as limitless as the waters of the world."

The following recipes are included in the new booklet:

### NOR'EAST NIBBLES

16 frozen fried fish sticks  
½ cup grated Parmesan cheese  
2 tablespoons butter or margarine  
Sea Sauce

Cut frozen fish sticks into thirds. Roll each piece in cheese. Melt butter in a baking pan, 15 by 10 by 1 inch. Place fish in pan. Bake in a very hot oven, 450 degrees F., for 8 to 10 minutes. Turn carefully.

Bake 8 to 10 minutes longer or until crisp and brown. Drain on absorbent papwr. Serve with hot Sea Sauce. Makes 48 hors d'oeuvres.

### SEA SAUCE

1 can (8 ounces) tomato sauce  
¼ cup chili sauce

¼ teaspoon garlic powder  
¼ teaspoon oregano  
¼ teaspoon liquid hot pepper sauce  
¼ teaspoon thyme  
⅛ teaspoon sugar  
dash basil

Combine all ingredients. Simmer 10 to 12 minutes, stirring occasionally. Makes approximately 1 cup sauce.

"Nautical Notions for Nibbling" is available for 45 cents from the: Superintendent of Documents, U. S. Government Printing Office, Washington, D. C. 20402.