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FISH AND SHELLFISH CANAPES AND HORS D'OEUVRES

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ANCHOVY

Spread triangle shaped croutons with anchovy butter, then top with a row of chopped egg whites, yolks and sliced pickles, an olive slice in center.

Use tomatoes $1\frac{1}{2}$ -2 in. in diameter. Cut bread same size and saute in olive oil. Spread with creamed butter, seasoned with curry powder and salt to taste. Place a thin slice of tomato over it and 4 fillets of anchovy on tomato. Place alternately in open spaces, chopped egg white and sifted yolk with chopped parsley in center.

To 2 devilled eggs add a little anchovy paste. Fill whites, adding a little leafy tip of celery to each. Marinate 6 shrimps in a little French dressing to which juice of an onion has been added. Toast small circles of bread, one side, only, brush other lightly with anchovy paste, drain shrimp, split, lay on evenly and place egg on top.

Mix 1 tsp. anchovy paste with 4 tbsp. cream cheese. Pile diagonally on one half of square of toast. Cover other half with chopped sweet pickle.

Scoop out small tomatoes of equal size and fill with a salad of anchovies, tuna, hard boiled eggs, minced fine herbs, mixed with mayonnaise.

3 hard cooked eggs, $\frac{1}{4}$ tsp. anchovy paste, $\frac{1}{4}$ tsp. salt, $\frac{1}{8}$ tsp. paprika, some watercress, 6 rounds toast, $\frac{1}{3}$ c. tomato catsup, 2 tbsp. piccalilli, 6 ripe olives, pearl onions or capers. Cut the eggs in half, lengthwise. Mix yolks with anchovy paste, salt and paprika. Refill egg whites with this mixture. Place on toast and cover with tomato catsup. Garnish with other ingredients.

Spread anchovy and sardine paste on half slice of rye bread. Over this place a thin slice of smoked salmon. Add hard boiled egg, gherkins and stuffed olives, minced together.

Rounds of bread, toasted. Divide each in quarters. In one quarter put riced egg white, in opposite, yolk. In others put following: Mix $\frac{1}{2}$ cup grated cheese, 1 tbsp. butter, creamed, $\frac{1}{2}$ tsp. paprika, 1 tsp. anchovy paste. Mix well. Sprinkle a little French dressing over the whole and a bit of pimiento in center.

Note: This leaflet supersedes Sp. 3219-A, issued by the former Bureau of Fisheries.

ANCHOVY (Cont'd)

Arrange thin strips of pimiento latticewise with thin fillets of anchovy in oil. Garnish with chopped yolk and white of hard boiled egg.

3 hard cooked eggs, 8 anchovies, 1 tsp. minced parsley, 1 tbsp. minced Bermuda onion, on thin buttered toast.

4 tbsp. butter, fillets of anchovy, 1 tsp. chutney. Cream butter, add chutney, spread on toast; garnish with anchovy fillets, arranged lattice fashion.

1 can anchovy fillets (3½ oz.), flour, 1 egg beaten, 3 tbsp. olive oil. Roll anchovies in flour, dip in egg, roll again in flour or cracker meal; brown lightly on both sides in hot olive oil in small skillet. Serve hot on toothpicks.

CAVIAR

American caviar, black or red, is excellent in any of these recipes. Expensive imported caviar is not required.

Cut bread ¼ in. thick, in diamonds. Toast on one side. Dip edges in melted butter, then in very finely chopped parsley. Divide top in 4 sections. Put caviar in opposite sections, chopped hard cooked egg whites in others. Cover egg white with mayonnaise and garnish with stuffed olive or pearl onion.

Spread pieces of toast 3½ in. long and ½ in. wide with caviar. Divide diagonally into 3 sections, having end ones half a square. Sprinkle center with pickle, ends with peppers, and divide sections by piece of anchovy.

Rounds of bread, sauted until delicately brown on 1 side only. Spread plain side with watercress butter, and with pastry bag pipe border of butter around circumference. Fill centers with caviar and finely chopped yolks of hard cooked egg used in equal proportions.

Cut hard cooked eggs lengthwise and replace yolks of half of them with caviar. Arrange eggs on platter with lettuce, alternating light and dark halves. Mash yolks, mix with a little anchovy paste, chopped capers, vinegar and olive oil. Serve as sauce to eggs.

12 slices white bread, 5 oz. butter, 1 tbsp. finely chopped Bermuda onion, ¾ tsp. mustard, ½ tbsp. vinegar, 4-5 sprigs parsley, 6 tbsp. caviar, 6 kippered herring or other smoked fish. Boil parsley 2 min. Mix with onion. Pass thru sieve and mix with butter and vinegar. Cut bread into large square slices and butter. Clean and skin smoked fish and cut into long strips. Lay in diagonal stripes on buttered bread with caviar between each stripe. Use as soon as possible and keep in cold place until then. Makes 12. May be cut smaller.

Black caviar, pimientos, pearl onions, bread cut in crescents. Toast on one side. Edge untoasted side with strips of pimiento. Next to pimiento place row of tiny onions. Fill center with caviar slightly cut with lemon juice.

Black caviar, Spanish onions, finely minced, lemon juice. Cut caviar slightly with lemon juice. Mix onions with enough olive oil to make stick. Saute small rounds of bread in olive oil. Cover ½ of each round with caviar, other half with onion. Separate with a little strip of green pepper or red pimiento.

CAVIAR (Cont'd)

Caviar, whipped cream, lemon juice, white pepper, capers, slender oblong crackers. Crisp the crackers. Spread with caviar mixed with lemon juice. Cover with whipped cream seasoned with white pepper. Garnish with a line of capers and serve immediately.

Caviar, chilled small oysters, lemons, sliced; finely chopped onions. Spread small rounds of toast with caviar and onions, very finely chopped. Place small raw oyster on each. Garnish with thin slice of onion and serve at once.

Circle of toast spread with finely grated onion and butter, with ring of onion on top, filled with caviar.

2 oz. caviar, 1 tbsp. thick sour cream, 1/2 small white onion, very finely chopped, 2 tbsp. finely minced parsley. Mix caviar and cream and chill. Just before serving, mix in onion and parsley. Makes about 15 toast rounds.

CLAMS

3 doz. clams in shell, 1/4 c. water, 6 mushroom caps, 2 1/2 tbsp. flour, 2 1/2 tbsp. butter, 1/3 c. clam liquor, 3 tbsp. tomato catsup, 1 tbsp. lemon juice, 9 drops Tabasco sauce, 1/2 tsp. horse-radish, 1 tsp. vinegar, 1 tsp. salt. Steam clams until shells are partially opened. Remove clams from shells, reserving soft portions and strain liquor thru cheesecloth, double thickness. Brush, peel, chop mushroom caps. Cook with butter 1 minute, add flour, then pour on clam liquor. Bring to boiling point and add catsup, lemon juice, Tabasco sauce, horse-radish mixed with vinegar, salt, clams. Reheat. Serve on oval-shaped pieces of toast.

Spread sauted bread with pate de fois gras. Pipe around edge yolks of hard cooked eggs, rubbed thru sieve, mixed with creamed butter, seasoned with salt and paprika. Inside of border arrange ring of white of hard-cooked egg, finely chopped and sprinkle with finely chopped parsley. In center place little neck clams, seasoned with tomato catsup, lemon juice, salt, Worcestershire sauce, Tabasco sauce, and a few gratings of horse-radish.

Clam juice cocktail. Any standard recipe. 3 doz. clams make 2 qt. juice.

CODFISH

Mix contents of one can of codfish balls with a beaten egg and 2 tbsp. boiled potato. Make into tiny balls and fry in deep fat. Serve very hot, on toothpicks.

1 c. cooked codfish, 1 tbsp. French mustard, 2 tbsp. tartar sauce, 2 oz. grated Parmesan cheese, 6 slices toast. Mix fish with seasonings. Spread on buttered toast. Place under broiler 5 min. and serve very hot.

CRABS

Crab meat, rich cream sauce, grated Parmesan cheese, butter, pepper, curry powder, salt. Mix crab with rich cream sauce, season well. Spread on toast. Sprinkle with cheese, dot with butter. Toast under flame and serve very hot.

Crab flakes, shrimps, capers, lemon juice, mayonnaise, cayenne, salt. Mash shrimps. Mix with crab. Season well with lemon juice, salt, cayenne. Spread on squares of plain pastry about 1 x 3 inches. Sprinkle with capers.

Cocktail. For 25 portions take 2 qt. crab meat. Use any standard cocktail sauce recipe.

Heap round butter thin biscuits with devilled crab meat; strew with white bread crumbs, a little butter and place under broiler until golden brown.

1 c. flaked crab meat, 1/4 c. chopped pickled onions, 1 tbsp. French dressing, 3 tbsp. mayonnaise. Combine and mix well. Serve on assorted salted crackers.

Shred 1 c. crab meat, combine with 3 tbsp. butter. Rub to smooth paste with 2 tbsp. lemon juice, paprika and salt to taste; serve on little half-toast squares; garnish with capers.

FINNAN HADDIE AND HADDOCK

Flake fish finely and mix with rich sauce flavored with curry. Cut small rounds of toast, butter, sprinkle with pepper and grated cheese. Put under broiler a moment, then put spoonful fish on each round. Serve hot.

Creamed, served in tiny pastry shells or eclairs.

1 c. finnan haddie, soaked, flaked, 1/2 tbsp. finely chopped onion, 2 chopped mushroom caps, 3 tbsp. butter, 2 tbsp. flour, 2/3 c. thin cream, 2 tbsp. grated cheese, 2 egg yolks, slightly beaten, salt, cayenne, buttered bread crumbs. Fry onions and mushrooms together in butter 5 min. Add flour and gradually, cream. Bring to boiling point, add cheese, yolks and fish. Season. Cool. Pile on toast rounds. Sprinkle with cheese and brown.

Cooked haddock flaked, in cream sauce, highly seasoned. Put thru sieve. Fill tartlet shells of plain pastry. Place small cooked head of mushroom on top. Serve hot.

HERRING

Herring salad--Alaska--Cut into very small lengths all kinds of pickled cucumbers sweet and sour, mustard pickles, pickled beans and capers. Take six salt herring which have been soaked in water for 24 hours; skin, bone, and dice in small pieces. Add 1/2 lb. smoked salmon, cut in pieces, six large apples chopped fine, one onion grated; mix thoroughly with rich mayonnaise. Chill over night, then serve garnished with sliced hard boiled eggs, nuts and capers.

Bismarck Herring--Slice in small cubes and serve on Norwegian flat bread (ry-crisp) garnished with onions.

Rollmops--Slice. Stick toothpick in each slice and serve.

Kippered herring, hard boiled eggs, lemon juice, mayonnaise. Make paste by mashing herring with lemon juice and moistening with mayonnaise. Spread on toasted bread cut in diamonds. Mask in mayonnaise to which sifted egg yolks have been added. Cross each canape diagonally with tiny strips of herring.

LOBSTER

Flaked lobster, hard cooked egg yolks, mayonnaise, lemon juice, cayenne, salt, green pepper. Mash and season lobster with above ingredients. Spread on narrow triangles of bread sauted in olive oil. Mask canape in mayonnaise and dip in hard boiled egg yolks pressed thru sieve. Garnish at narrowest points of triangles with pieces of green pepper cut with scissors to represent stem petals of lily.

Dice small, cold meat of fresh lobsters and season with salt, pepper. Saute in butter until blond colored. Add some good sherry, a little Tabasco and enough cream sauce. Let simmer about 5 minutes or until firm enough not to run over edges of canapes. Spread on thin slices of toasted rye or whole wheat bread. Sprinkle over all a little paprika and some grated Parmesan cheese. Place under broiler until golden color. Cut into desired shapes. Serve hot.

Lobster salad. Garnish salad bowl with lettuce leaves. Mix one cup lobster meat with one cup chopped celery, and a few capers. Put mixture in bowl, then add sliced hard boiled eggs and chopped chives. In another bowl mix one half cupful of French dressing with one half cup of Chili sauce, two tbsp. of mayonnaise, salt, pepper, and one tsp. of Worcestershire sauce. Pour over the salad and serve very cold.

OYSTERS

Cocktail. Small oysters are best. Take 4-6 small oysters for each cocktail. Put in cocktail glass, with following sauce: one cupful tomato catsup, dash of Tabasco, tbsp. of horse-radish, tsp. of Worcestershire sauce and two tbsp. lemon juice. Set glasses in ice and chill until served.

Small raw oysters, bacon, tartar sauce, bread in ovals. Wrap oysters in 3 inch strips of bacon. Fasten with toothpicks. Broil in oven until bacon is crisp. Remove toothpicks and place on toasted bread ovals spread with tartar sauce.

3 doz.oysters, 2 tbsp. Hollandaise sauce, 6 slices toast, 2 tbsp. minced parsley, 2 tbsp. butter. Blanch oysters. Chop very fine. Mix with Hollandaise sauce and spread over buttered toast. Sprinkle with finely chopped parsley, dot with butter. Set under broiler for a moment and serve hot.

SABLEFISH

Snacks. Take one cup cooked, flaked, kippered sablefish (black cod). Mix with one half cupful white sauce, season strongly. Fill into little pastry shells and serve hot.

SALMON

Toasted white bread. On it slice very thin smoked salmon. Decorate with colored butter and glaze with jelly. Use same procedure for anchovies, caviar, sardine canapes.

Toast 4 slices graham bread cut not more than $\frac{1}{4}$ in. thick and spread it with horse-radish butter while toast is still warm. Over this arrange in alternating rows--first row, sliced smoked salmon; second row, caviar; third row, fillet of herring. Cut as desired. Garnish with parsley, sliced onion.

Smoked salmon, cream cheese, celery. Have salmon sliced paper thin. Spread with cream cheese and wrap around small crisp inside stalks of celery cut in 3 inch lengths.

Jellied salmon with cucumbers; garnished with green mayonnaise.

12 slices white bread, 4 oz. smoked salmon, 1 tbsp. cream, 3 tbsp. butter, 3 hard cooked eggs, sliced, small sprigs of dill. Cut bread into rounds. Pound salmon, cream and butter together and then press thru fine strainer. Butter bread and put slice of egg on each. Force salmon thru pastry bag into little piles on bread and garnish with dill.

Cocktail, using best canned salmon, skinned, boned, with good sauce, such as given above for oysters.

Calla lilies of smoked salmon, cut water thin, 2 in. squares. Cut smoked herring into match-like strips. Fold salmon in shape of calla lily. Insert 4-5 strips smoked herring and place on plate with folded side up.

Fill boat-shaped shells, thin, of peeled cucumbers with chopped smoked salmon, herring, hard cooked egg. Garnish with grated horse-radish and thin strips of pimiento.

SCALLOPS

2 oz. cooked scallops, 2 oz. cooked shrimps, 4 oz. cooked lobster, prepared with a Newburgh sauce. Use plain pancake batter unsweetened, but with extra pinch of salt. Serve 2 thin pancakes to an order. Roll and fill with above. Cover with cardinal sauce, a pink sauce made of white sauce and lobster butter (a mixture of butter and lobster coral), sprinkle with Parmesan cheese and brown under flame.

SCALLOPS (Cont'd)

Cocktail, pepper, chopped parsley, chives, olive oil, shallots, dry mustard, vinegar, tomato catsup, horse-radish, Tabasco sauce, Worcestershire sauce. Cut cooked scallops in halves. Add to sauce. 1 pt. scallops makes 6 cocktails.

SARDINES

Fried. Drain, wipe, skin and bone; brush over with a little prepared mustard; sprinkle with a few drops of lemon juice, dip in egg, crumbs, egg and fry in deep fat. Serve very hot well drained on toast fingers.

Grilled. 1 can sardines, $\frac{1}{2}$ tsp. paprika, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. Worcestershire sauce, 1 tbsp. tarragon vinegar, 3 tbsp. sardine oil, 6 strips buttered toast, 1 lemon, sliced, 6 sprigs parsley, 2 hard cooked eggs. Remove sardines from can carefully. Skin. Marinate in seasonings $\frac{1}{2}$ min. Heat oil in pan and cook sardines 1 minute on each side. Arrange on toast and garnish with sliced lemon, parsley, sliced eggs.

Devilled. Skin and bone. Spread mustard inside and add 1-2 grains cayenne. Dip in crumbs, egg, crumbs and fry. Serve hot on toast fingers.

12 large sardines, 4 slices bread, 3 tbsp. grated Parmesan cheese, butter, Dutch mustard, salt. Remove crusts from bread and cut each slice into 3 strips. Toast 1 side. Butter other side and spread lightly with mustard. Roll sardines in Parmesan cheese and place on toast. Add salt. Brown quickly under broiler. Serve hot.

SHAD ROE. HERRING ROE

Fresh or canned, mashed fine, mixed to thick paste with mayonnaise seasoned well with lemon juice, paprika and suspicion of grated onion.

Canned shad roe, lemon peel and juice, butter, egg, Tabasco, salt. Saute roe, season with salt, pepper, lemon juice, Tabasco. Mash well; add yolk 1 egg slightly beaten, cooking slowly to form paste. Cut bread with $2\frac{1}{2}$ inch round cutter and remove center with smaller round cutter. Toast, both sides. Spread with roe mixture and cover with lemon butter squeezed in ripples from decorating tube. Lemon butter--add grated lemon peel and juice to creamed sweet butter. Canned herring roe may be used for this too.

SHRIMPS

Cocktail. Use small shrimps, or chop large shrimps in small pieces, fill glasses one third with shrimp, fill up with cocktail sauce (see recipe for oyster cocktail). Pack glasses in crushed ice and chill until served.

Salad. To two cups shrimp add one cup chopped celery, one quarter cup chopped pimiento, and 1 tsp. chopped chives. Mix and add $\frac{1}{2}$ tsp. salt, fresh ground black pepper, two tsp. tarragon vinegar, 4 tsp. olive oil. Serve in salad bowl, garnish with lettuce and sliced hard boiled eggs.

SHRIMPS (Cont'd)

In aspic. Cover bottom of mold with layer of aspic $\frac{1}{4}$ inch thick. When solid garnish with pimienta and whites of hard boiled eggs cut into shapes of fish, flowers or animals. Fill mold with shrimp, adding a few capers and chopped nuts. Pour aspic over shrimp (just dissolved, not warm). Place in refrigerator until firm. Serve on lettuce leaves, garnished with radishes cut into rose shapes, sliced hard boiled eggs and tomatoes.

Canape. Spread anchovy paste on toast cut into fancy shapes. Mince shrimp, green and red pepper and some apple, very finely; mix with a little mayonnaise. Spread on thin slices tomato, lay on toast, decorate with chopped eggs, bits of shrimp and peppers.

In blankets. Soak shrimp in seasoned milk, wrap in thin slices of bacon or salt pork; lay in broiler and brown on both sides. Serve on toasted wafers with quartered lemons.

SALT STURGEON

Boats. 3 inch sour pickles, cream cheese, thinly sliced salt sturgeon. Halve pickles lengthwise. Scoop out centers, fill with cream cheese. Slice enough from unfilled side of pickle to make boat stand. Place small rectangle of salt sturgeon sliced paper thin on a toothpick to make a sail. Stick toothpick into pickle vertically and arrange on tray.

TUNA

Creamed, highly seasoned, in tiny cream puffs.

Salad. Use any good recipe.

Stuffed eggs. Mix tuna fish with a little fresh horse-radish, mixed with yolks of hard boiled eggs, then fill this mixture into whites of eggs.