

**SHOW 513**  
**BROCHETTES DE CREVETTES**  
**SHRIMP ON SKEWERS**  
**POMMES DE TERRE FARCIES**  
**STUFFED POTATOES**  
**SALADE COMPOSEE AUX COEURS D'ARTICHAUTS**  
**COMPOSED SALAD WITH ARTICHOKE HEARTS**

Although this recipe is called Skewered Shrimp it also contains pieces of fish alternately skewered with the shrimp. Both shrimp and fish are wrapped in slices of bacon and separated on the skewer by blanched boiling onions and leaves of sage. It is an interesting alliance of flavors with the bacon keeping the seafood moist and imparting a bit of its smoky taste.

A delicious sauce, which accompanies the seafood skewers, blends butter, cream and saffron for an elegant enrichment.

Baked stuffed potatoes with a flair are the second item on the menu. Peeled baked potatoes are scooped out to form a shell. The potato which is scooped out is combined with onions, ham and cream. Scrambled eggs are combined with a seasoned soft cheese and become the first stuffing for the potato shells. The eggs are topped with the potato/onions/ham mixture and the whole potato is browned under the broiler.

Completing the meal is a composed salad of artichoke hearts, green beans and tomatoes with a vinaigrette.

**SALADE COMPOSEE AUX COEURS D'ARTICHAUTS**  
**COMPOSED SALAD WITH ARTICHOKE HEARTS**

1½ lbs	Green beans, cut in half	<ul style="list-style-type: none"> <li>• Blanch the green beans in salted water six to ten minutes until tender-crisp.</li> <li>• Drain and refresh in cold water.</li> <li>• Blend together the vinegar, salt, pepper and tarragon.</li> <li>• Whisk in the olive oil.</li> <li>• Combine the green beans, artichoke hearts and green onions.</li> <li>• Pour the vinaigrette over the vegetables.</li> <li>• Let marinate for twenty minutes.</li> <li>• Add the tomatoes and toss gently.</li> <li>• Make a bed of lettuce leaves on a serving dish.</li> <li>• Spoon the vegetable/vinaigrette mixture into the center of the dish.</li> <li>• Garnish with the chopped parsley.</li> </ul>
¼ cup	Vinegar	
	Salt and pepper	
¼ tsp	Tarragon	
½ cup	Olive oil	
24	Artichoke hearts, cut in quarters	
8	Green onions, chopped	
8 medium	Plum tomatoes, peeled and cut into quarters	
1	Soft leaf lettuce	
2 tbs	Parsley, chopped	

**BROCHETTES DE CREVETTES**

**SHRIMP ON SKEWERS**

36	Small boiling onions, peeled	<ul style="list-style-type: none"> <li>• Blanch the onions in boiling salted water for ten minutes.</li> <li>• Drain and let cool.</li> <li>• Pour lemon juice over shrimp.</li> <li>• Wrap each shrimp in half strip of bacon.</li> <li>• Wrap each strip of fish in half strip of bacon.</li> <li>• Skewer a piece of shrimp, an onion, a sage leaf and a piece of fish.</li> <li>• Repeat on the same skewer.</li> <li>• Assemble sixteen skewers, as above.</li> <li>• Blend together the olive oil and lemon juice.</li> <li>• Brush the skewers with the oil/lemon mixture.</li> <li>• Place on a baking sheet.</li> <li>• Bake at 400 degrees for fifteen minutes, turning a couple of times.</li> <li>• Melt butter in a saucepan.</li> <li>• Add the cream and saffron.</li> <li>• Remove from heat and add lemon juice, salt and pepper.</li> <li>• Serve the skewers with the sauce on the side.</li> </ul>
36	Large shrimp, cleaned and deveined	
	Juice of 1 lemon	
18 slices	Bacon, cut in half	
36 pieces	Fish, approximately 2 lbs, (cod, snapper, amberjack, sea bass, etc) cut into fingers the same size as the shrimp	
18 slices	Additional bacon, cut in half	
36	Fresh sage leaves (bay leaves may be substituted)	
3 tbs	Olive oil	
	Juice of 2nd lemon	
8 tbs	Butter	
¼ cup	Cream	
⅛ tsp	Saffron	
	Juice of ½ lemon	
	Salt and white pepper	

**POMMES DE TERRE FARCIES**

**STUFFED POTATOES**

8 medium	Baking potatoes	<ul style="list-style-type: none"> <li>• Peel the potatoes and wrap in aluminum foil.</li> <li>• Bake at 425 degrees for one hour.</li> <li>• Unwrap the potatoes and scoop out the centers leaving a shell about one-half inch thick.</li> <li>• Chop the scooped out potato.</li> <li>• Saute the onions in butter.</li> <li>• Add the chopped potato, salt, pepper, ham and the cream.</li> <li>• Blend well and set aside.</li> <li>• In another skillet, cook the eggs in the butter as for scrambled eggs but remove from heat before completely cooked.</li> <li>• Salt and pepper.</li> <li>• Transfer to a bowl and add the boursin cheese, blending well.</li> <li>• Divide the egg/cheese mixture between the potato shells.</li> <li>• Fill with the onion/potato mixture.</li> <li>• Place stuffed potatoes on a buttered baking sheet.</li> <li>• Pass under the broiler for a minute or so until browned.</li> </ul>
2 medium	Onions, chopped	
2 tbs	Butter	
	Salt and pepper	
½ lb	Ham, chopped	
2 tbs	Cream	
2 tbs	Additional butter	
6 medium	Eggs, lightly beaten	
	Salt and pepper	
6 ozs	Boursin cheese with pepper	
	Additional butter	