



Jane Bailey



1ST PLACE — \$30

Sea Captain

- 2 ½ C. finely chopped onion
- 2 C. chopped green pepper
- 2 cloves garlic, chopped
- 1 tbsp. vegetable oil
- 2 tsp. curry powder
- ½ tsp. salt
- ½ tsp. white pepper
- 2 (16 oz.) cans whole tomatoes, undrained and chopped
- 1 tbsp. lemon juice
- 1 tsp. fresh chopped parsley
- ½ tsp. ground thyme
- 1 ½ tsp. prepared horseradish
- ¼ tsp. pepper
- 1 lb. fresh shrimp
- 4 C. cooked long-grain rice

Sauté first 3 ingredients in oil over medium-high heat until tender. Add curry powder, salt and white pepper. Stir well. Add tomatoes and next five ingredients, stirring well. Bring to a boil; reduce heat and simmer, uncovered, for 5 minutes. Cook shrimp until pink. Add cooked shrimp to tomato mixture and reheat. Place one cup rice in each individual serving bowl; spoon shrimp mixture evenly over rice. Yield: 4 servings.

Jane Bailey • Corvallis

Salute to the Sea Captain ★★★★★

Congratulations, Jane Bailey and the other winners. In response to survey remarks, we've decided to expand this, your favorite department, by adding extra recipes when we can and by making remarks when we want. We did shorten the cooking instructions on some of these recipes to gain space, and we took a few liberties, too.

As to the Sea Captain, give it 5 Stars on a scale of 5. This is one to serve to company you like. It's a quick fix, maybe 20 minutes (start the rice right away, because it'll take the longest) and easy. Forget the rules about wines and serve a full-bodied red. Jane said boil shrimp in the shell, then peel and devein. We peeled them raw, then tossed the tails into hot butter with a bit of olive oil to keep the butter from burning. A pinch of cinnamon and a dash of Vietnamese fish sauce (nuoc mam) and a quick removal from heat once the shrimp is pink. It's a bit undercooked but will finish in the tomato mixture. This one's good as gumbo.

2ND PLACE — \$20

Creamy Shrimp Enchiladas

- 2 tbsp. butter
- 3 tbsp. minced green onions
- 1 ½ C. shrimp, cooked
- ½ C. white wine, divided
- 2 tbsp. cornstarch
- 2 tbsp. milk
- 1 ½ C. half n half
- ¼ tsp. salt
- ¼ tsp. pepper
- ¾ C. grated Swiss cheese, divided
- 8-10 flour tortillas

Sauté onion in butter 1 minute. Add cooked shrimp. Heat 1 minute. Add ¼ cup white wine and boil until most of liquid is evaporated; set aside. In another pan, reduce ¼ cup white wine to a tablespoon. Blend cornstarch and milk. Add to reduced wine. Slowly stir in half-n-half, salt and pepper. Boil until thickened. Add ½ cup cheese. Blend half the cream sauce into shrimp and onions. Place a big spoonful onto lower 1/3 of tortilla and roll up. Place seam side down in a 2 or 3 quart casserole. Repeat. Spoon remaining sauce over tortillas. Sprinkle with cheese. Dot with butter. Bake at 425° for 15-20 minutes.

Heidi Konen • Fairfield

Look for other *Don't Skimp on the Shrimp* recipes at: www.mtco-ops.com. Send your recipes for "I'm Perfect with Chocolate," for December to *Rural Montana* Recipes, Box 3469, Great Falls, MT 59403, or e-mail rural@mtco-ops.com by Nov. 1 for December's *RM*. For January send your *Nacho Ordinary Snack* recipes, your very best nacho concoction.

3RD PLACE — \$10

Spanish Olive Zarzuela

- ¼ C. olive or salad oil
- 1 medium yellow onion, chopped
- ½ C. whole blanched almonds, toasted
- ½ C. dry white wine
- 3 cloves garlic
- 3 sprigs fresh parsley
- 1/3 C. whole Spanish stuffed olives
- 1 (16 oz.) can tomatoes, undrained
- 8 hard shell clams or 1 (10 oz.) can whole baby clams, undrained
- 1 lb. fresh or frozen crab meat
- ½ lb. fresh or frozen shelled and deveined shrimp
- ½ lb. fresh or frozen scallops
- 1 lb. cod fillets, chunked
- 1 C. Spanish stuffed olives, halved
- ½ tsp. salt
- ¼ tsp. pepper

Sauté onion in oil until tender. Blend almonds, wine, garlic, parsley and whole olives until smooth. Add olive mixture and undrained tomatoes to onions, bring to a boil over medium-high heat. Cook one minute. Add clams and crab and return to a boil then reduce heat to medium-low, cover and cook 5 minutes stirring occasionally. Add shrimp, scallops, cod, halved olives, salt and pepper. Cover, continue cooking over medium-low heat 5 minutes stirring frequently, until cod flakes. Serve with a crusty bread.

Kristine R. Tomlinson • Kalispell

4TH PLACE

Shrimp Dip

- 3 (8 oz.) pkgs. cream cheese
- ½ cup finely chopped onion
- 1 can shrimp
- 1/8 tsp. garlic salt
- 1/3 cup milk
- ½ tsp. Worcestershire sauce

Put cream cheese into a mixing bowl and beat with mixer until smooth; add the rest of the ingredients. Beat until smooth. Place it into airtight covered bowl and refrigerate for several hours or overnight. Serve with crackers, chips or vegetables.

Erin Lynn M. Ramberg • Chinook