

ALL-CRUSTACEAN CANAPÉS, GARNISHED WITH DEEP-FRIED CAPERS

Adapted from Dellie Bloom

*2 cups small cooked shrimp, lobster,
or lump crabmeat, coarsely chopped*

*(use any 1 of the crustaceans or a mix
of all 3)*

*Enough mayonnaise to bind (about $\frac{1}{3}$ to
 $\frac{1}{2}$ cup, depending on how gooey
you like things)*

*Enough paprika so it doesn't look
anemic*

At least $\frac{1}{2}$ cup chopped red onion

At least $\frac{1}{2}$ cup parmesan

Salt and pepper to taste

Small scallop shells for serving

- » Turn on broiler.
- » Mix all ingredients and—if this is 1959—put into scallop shells.
- » Run under broiler until brown and shiny, and serve with tiny cocktail forks. If you are less retro, put on any sturdy cracker or black bread.
- » Run under broiler. Invariably devoured.

THE CAPERS

$\frac{1}{4}$ cup large salt-packed capers

$1\frac{1}{2}$ cups vegetable oil

- » Rinse capers and soak in fresh water. After $\frac{1}{2}$ hour, change water and soak for another $\frac{1}{2}$ hour. Remove capers and pat very dry.
- » Heat oil and fry capers in 2 batches, until quite crisp and lightly browned, about 30 seconds each.
- » Drain on paper towels and serve immediately.
- » Garnish the above or just serve in a bowl. ■