

## 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. ▣