

51 - 8

FRANKO'S CAJUN PISTOLETTES

- 1/2 LB. BUTTER OR MARGARINE
- 2 CUPS CHOPPED ONIONS
- 1/2 CUP CHOPPED BELL PEPPER
- 3/4 CUP CHOPPED CELERY
- 1/4 CUP CHOPPED SHALLOTS
- 3 CUP EVAPORATED MILK
- 1 LB. VELVEETA CHEESE (CUBED)
- 1 CUP WATER
- 3 LBS. BOILED SEASONED SHRIMP (GROUND)
- 1 LB. CRAB MEAT
- 1 TSP. SALT
- 1 TSP. BLACK PEPPER
- 1/2 TSP. GRANULATED GARLIC
- 1/2 TSP. CAYENNE PEPPER

SAUTE FIRST 5 INGREDIENTS. ADD MILK & WATER. ADD CHEESE, COOK ON LOW HEAT UNTIL MELTED. ADD SHRIMP, CRAB & SEASONINGS.

DEEP FRY PISTOLETTES ON MEDIUM HEAT UNTIL BROWN, FLIP OVER & DO SAME ON OTHER SIDE.

CUT SLIT IN PISTOLETTE. USING SPOON, SMASH INSIDE, FORMING POCKET. FILL WITH MIXTURE. (USE EARTH GRAIN PISTOLETTES)