

## CRAB MEAT AND SHRIMP IN RAMEKINS:

- 3 tablespoons fat
- 2 tablespoons flour
- $\frac{1}{2}$  tablespoon salt
- Few grains pepper
- $\frac{1}{2}$  cup milk
- $\frac{1}{2}$  cup cream

- 1 cup canned crabmeat, flaked
- 1 cup canned shrimp, cut in pieces

Bread crumbs.

Melt fat and add flour, salt and pepper. Add milk and cream and bring slowly to boiling point, stirring constantly until thick. Add crabmeat and shrimp and heat thoroughly. If desired, 2 tablespoons chopped stuffed olives may be added to the sauce. Put in ramekins, cover tops with bread crumbs and bake in hot oven until crumbs are a delicate brown.