

## SHRIMP FRICASSEE

Boil and pick two plates of shrimps. Put into a saucepan one heaping tablespoonful of butter, into which mince half of a small onion, sprig each of thyme and parsley, pinch each of salt and pepper. Add shrimps, stir until brown, add one cup of milk, boil up and serve. With plain rice this cannot be excelled.