

Two wonderful new Revere Recipes

SHRIMP MEUNIÈRE

Melt $\frac{1}{2}$ cup of butter in a Revere Ware 10" French Chef's skillet. Add 4 cups of cooked, shelled shrimp. Then heat thoroughly. Remove the shrimp to a hot platter. Add to the butter in the skillet 2 tablespoons of lemon juice, 1 tablespoon of finely chopped parsley, 1 teaspoon of salt, $\frac{1}{4}$ teaspoon of pepper. Pour this lemon mixture over the shrimp. Makes 6 generous portions.



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that will make you want to see more

GINGER ICE CREAM

Combine $\frac{1}{2}$ cup sugar and 1 tblspn. cornstarch in top of Revere Ware Double Boiler. Slowly stir in $1\frac{1}{2}$ cups milk. Place over boiling water, stirring constantly 'til mixture thickens. Stir a little of hot mixture into 2 slightly beaten egg yolks. Add egg mixture to remaining hot mixture in double boiler, cook for 3 minutes. Cool. Fold in 2 tblspns. ginger syrup or 3 tblspns. preserved ginger, 2 stiffly beaten egg whites, 1 cup heavy cream, whipped. Pour into refrigerator tray, freeze until firm.



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