

New York Sour

- 1½ jiggers blended whiskey**
- ½ jigger lemon juice**
- 1 teaspoon sugar**
- ½ egg white**

Shake whiskey, lemon juice, sugar, and egg white well with ice and strain into sour glass. Garnish with orange slice and maraschino cherry.

New York Sour No. 2

- 1 jigger blended whiskey**
- ½ jigger lime juice**
- 1 teaspoon sugar**
- Dry white wine, chilled**

Shake whiskey, lime juice, and sugar well with ice and strain into sour glass or wine glass. Fill with chilled white wine. Garnish with lime twist.

(Pictured—New York Sour No. 2)



Crab-Stuffed Mushrooms

24 plump fresh mushrooms
4 tablespoons butter
1 can (6-oz size) crabmeat
½ cup bread crumbs
1 clove garlic, minced

1 teaspoon oregano
4 tablespoons grated Parmesan cheese
1 teaspoon salt
½ teaspoon pepper

Remove stems from mushrooms and mince stems fine. Heat 2 tablespoons butter in skillet and sauté minced mushroom stems until limp and lightly browned. Place in mixing bowl. Drain crabmeat and separate with fork, removing filament. Add crab to minced mushrooms. Add bread crumbs, garlic, oregano, cheese, salt, and pepper, and mix well. Set aside.

Heat remaining 2 tablespoons butter in skillet. Place mushroom caps in skillet and sauté slowly, stirring gently with wooden spoon until mushrooms are tender. Remove from skillet and drain on paper towels.

Preheat oven to broil. Stuff mushroom caps with mushroom-crabmeat mixture. Arrange on baking sheet. Place under broiler and broil 1-2 minutes or until bubbly. Transfer to serving platter. Serve with cocktail plates and forks or arrange mushrooms on toast rounds and serve as canapés.

Yield: 24 stuffed mushrooms.