



Alabama

- 1½ jiggers brandy
- 1½ teaspoons lemon juice
- 1 teaspoon curaçao
- ½ teaspoon superfine sugar

Shake well with ice and strain into sugar-rimmed cocktail glass; garnish with orange peel.

To sugar-rim glass: Dip rim of glass first in honey, then in sugar. Stand upright and fill.

Alabama Mist

Follow instructions above except: Do not strain into sugar-rimmed cocktail glass. Instead, fill brandy snifter or saucer champagne glass with crushed ice and strain mixture over ice. Serve with straw.

Shrimp and Oyster Cocktail Platter

**Fresh, bright green salad greens
in season**

Creamy Cocktail Sauce

**2-3 dozen medium shrimp, cooked,
shelled, and chilled**

6 hard-cooked eggs, sliced

3 lemons, quartered

**2 dozen fresh raw oysters
on the half shell**

Oyster crackers

To insure freshness of appearance have all ingredients ready ahead of time but assemble platter just before serving. Arrange salad greens on serving platter; place small bowl in center and fill with Creamy Cocktail Sauce; arrange shrimp, sliced eggs, lemon quarters, and oysters on greens. Arrange oyster crackers on platter in decorative manner.

Creamy Cocktail Sauce

1 bottle (12-oz size) chili sauce

1 cup mayonnaise

**1 bottle (4-oz size) prepared
horseradish, drained**

1 tablespoon lemon juice

½ teaspoon hot sauce

Extra horseradish, if desired

Mix ingredients together, chill, and serve. Provide additional small bowl of horseradish, if desired, for guests who like their sauce super hot.

To Open Oysters

Rinse shells with cold water and scrub. Place on counter, flat side up, and knock off bill (thin edge) with hammer. Insert oyster knife into broken edge and slip around to back of oyster. Sever hinge as close as possible to flat upper shell. Lift off top shell. Cut muscle from lower shell. Remove bits of shell and sand, if any. Serve on larger shell half.

If oysters are stubborn openers, place in 375 F oven for about 5 minutes or until shells start to open; continue as described above.