## **The Mangrove Galley** by Sandi Mieszczenski

Sandi's recipes are featured monthly in the Coconut Telegraph. For previous issues go to http://www.theconchtelegraph.com

The holidays are upon us again and that means getting together with family and friends to celebrate. The two recipes below are well suited for a get together such as a pot luck. Both are perfect as a appetizer for a New Year's Eve party, football play offs, or even the Super Bowl. Try them both and enjoy!

### **MUSTARD SHRIMP WRAPPED IN BACON**

This recipe is so simple but so tasty.

2 eggs

Large, cleaned raw shrimp with the tail removed

(the number of shrimp depends on how many people you are serving) Dijon mustard bacon, half a slice for each shrimp toothpicks

Place the half slices of bacon on a work area and smear with the Dijon mustard. Also smear the shrimp with the mustard. Place a shrimp on a bacon slice and roll up. Secure with a toothpick. Lay the shrimp on a broiler pan and cook on a low broil for approximately 15 minutes. The shrimp should be pinkish-white and the bacon crisp. Turn the shrimp over and broil for an

additional 2 minutes. Serve. This can also be prepared on a grill.

## **APPLESAUCE MEATBALLS**

This recipe can also serve as a meal - spoon over noodles or rice.

2 pounds lean ground chuck 1/4 cup chopped onions 1/4 chopped parsley 1 1/2 cups toasted bread crumbs 1/2 cup applesauce 1 garlic clove, finely chopped 2 teaspoons salt 1/2 teaspoon black pepper 1 teaspoon celery salt 1 cup milk 4 tablespoons flour 3 tablespoons shortening 1 can undiluted consomme 1 to 2 tablespoons cornstarch

Thoroughly, but lightly, mix together all ingredients EXCEPT for the flour, shortening, and consomme. Form into 1 inch balls. Roll in flour to coat lightly. Brown in the hot shortening. Place in a baking dish using all the drippings. Pour the consomme over the meatballs. Cover and bake at 350 for 45-60 minutes. Remove from oven. Drain the liquid into a saucepan and place on medium heat. Slowly add the cornstarch and whisk until thickened. Serve with the gravy over the meatballs.













# Officer of the Quarter: Det. Manuel Cuervo

Monroe County State Attorney Catherine Vogel recently presented Monroe Sheriff Detective Manuel Cuervo with

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The Garden Club of the Upper Keys began the holiday season by helping patients at Plantation Key Nursing Center make Thanksgiving Day flower arrangements. he flowers were donated by Winn-Dixie in Tavernier. Pictured: Club members Nicole MacLean, Jean Simmons and Lonell Rice.



II NASCAR . THANK CAILGATE PARTY YOU! RAFFLE

Thank you to everyone who helped, donated, performed, contributed, supported, attended, and worked for the NASCAR Tailgate Party Raffle and Veteran's Day Party at the Elks Lodge to raise money for MARC.

Matt Meise The Elks Club Tavernier Ray Eubanks Keys Diver Island Time Cruise Bayside Grill Café Largo Wheaton's Shiloh's Tire and Lube Vic's Auto Tech Guy's Road Service Gilbert's Winn Dixie Tropical Realty Valerie Barth Sharkeys/The Galley Bay Cove Motel Sundowners

Marker 88 Kitty Myers Ballyhoo's Señor Frioles & Cactus Jack's Olive Morada Dairy Queen Coral Financial Pawn Shop Pilot House Keys Vapors Dolphin's Plus Florida Keys Jewelry De Paula's Jewelry Shell World Kristy Luberda Florida Keys Watercraft Service **Keys Kritters** Key Largo Chocolates Island Market Place and the musicians Bobbe Brown & Michael Holler & Friends

> Thanks. **COCONUT TELEGRAPH** for organizing it!

Thanks, ELKS for hosting the event!

THANK YOU FOR SUPPORTING MARC!



the designation of "Officer of the Quarter" for his outstanding service and dedication to the residents of Monroe County. "Detective Cuervo is an outstanding example of someone who does their job well. His service has not gone unnoticed," said State Attorney Catherine Vogel.

