
Mother`s Shrimp and Crab in a Chafing Dish

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Party Recipes from the Charleston Junior League - 1993

1 pound mushrooms, sliced
6 tablespoons butter
4 tablespoons unbleached all-purpose flour
1 can (13-1/2 ounces) evaporated milk
1 1/2 pounds raw shrimp, peeled and deveined
2 tablespoons freshly grated Parmesan cheese
1/4 cup sherry
mace (to taste)
salt (to taste)
freshly ground pepper (to taste)
1 pound crabmeat, picked over and shells discarded

Saute' the mushrooms in two tablespoons of the butter in a frying pan until they are tender and the liquid begins to evaporate, about 5 minutes. Remove from the pan and set aside.

Add the remaining butter to the frying pan. Stir in the flour. Cook for 3 minutes, stirring constantly. Stir in the evaporated milk. Add the shrimp and cook slowly, stirring constantly, until the mixture thickens and the shrimp are cooked through.

Season with the cheese, sherry, mace, salt and pepper. Fold in the crabmeat.

Transfer the mixture to a chafing dish. Serve with patty shells or Melba toast (add milk if the mixture becomes overly thick).

Yield: 12 to 15 servings

Appetizers

Per Serving (excluding unknown items): 1536 Calories; 95g Fat (57.1% calories from fat); 109g Protein; 51g Carbohydrate; 5g Dietary Fiber; 614mg Cholesterol; 2320mg Sodium. Exchanges: 11 Lean Meat; 4 1/2 Vegetable; 2 Non-Fat Milk; 17 1/2 Fat.