

Billie's Shrimp

Mary Ann Jorgensen - Houston, Tx
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Yield: 6 to 8 servings

1 pound fresh small whole mushrooms

3 pounds shrimp, cooked and deveined

1 1/2 cups cooked long grain and wild rice

2 cups sharp cheddar cheese, grated

1/2 cup milk

3 tablespoons catsup

3 tablespoons seafood sauce

1 teaspoon Worcestershire sauce

1 teaspoon paprika

1/2 teaspoon salt

1/2 teaspoon pepper

dash red pepper

Italian bread crumbs (for topping)

grated sharp cheddar cheese (for topping)

Preparation Time: 1 hour**Bake Time: 25 minutes**

In a 13x9-inch casserole dish, mix the mushrooms, shrimp, rice and cheddar cheese.

In a bowl, combine the milk, catsup, seafood sauce, Worcestershire sauce, paprika, salt, pepper and red pepper. Mix well. Pour over the shrimp and rice mixture.

Add additional cheese and the Italian bread crumbs for topping. (The mixture should be slightly soupy before cooking.)

Bake in the oven at 350 degrees for 25 minutes.

Per Serving (excluding unknown items): 2492 Calories; 102g Fat (38.3% calories from fat); 336g Protein; 35g Carbohydrate; 1g Dietary Fiber; 2325mg Cholesterol; 5133mg Sodium. Exchanges: 0 Grain(Starch); 46 1/2 Lean Meat; 1/2 Non-Fat Milk; 10 1/2 Fat; 1 Other Carbohydrates.