

# Golden Shrimp Casserole

Margaret Jones

St Timothy's - Hale Schools - Raleigh, NC - 1976

## Servings: 6

*8 slices (5 cups) slightly dry  
bread, trimmed, buttered  
and cubed*

*2 cups cooked shrimp,  
cleaned*

*1/2 pound (2 cups) sharp  
American cheese, shredded*

*1/2 teaspoon dry mustard*

*1/2 teaspoon salt*

*dash pepper*

*2 cups milk*

*1 can (3 ounce) broiled,  
sliced mushrooms, drained*

*3 eggs*

*dash paprika*

Preheat the oven to 325 degrees.

Place half of the bread cubes in a greased  
casserole dish. Add the shrimp, mushrooms  
and half of the cheese.

Top with the remaining cheese and bread.

In a bowl, beat together the eggs, mustard, salt,  
pepper and paprika. Add the milk. Pour over  
the shrimp-cheese mixture.

Bake in a slow oven for 45 to 50 minutes.

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Per Serving (excluding unknown  
items): 166 Calories; 6g Fat (34.1%  
calories from fat); 22g Protein; 4g  
Carbohydrate; trace Dietary Fiber;  
271mg Cholesterol; 429mg  
Sodium. Exchanges: 0  
Grain(Starch); 2 1/2 Lean Meat; 1/2  
Non-Fat Milk; 1/2 Fat.