
Shrimp and Cheese Casserole

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 4

8 slices white bread

1/2 pound Old English or Cheddar cheese

1 1/2 pounds cooked shrimp

1/4 cup butter, melted

1/2 teaspoon dry mustard

salt

3 whole eggs, beaten

2 cups milk

Break the bread into quarter-size pieces. Break the cheese into bite-size pieces.

Arrange the shrimp, bread and cheese in several layers in a greased 1-1/2 quart casserole dish. Pour the melted butter over this mixture.

In a bowl, beat the eggs. Add the mustard and salt. Add the milk. Mix together. Pour the mixture over the contents in the casserole dish.

Let the casserole stand, covered, for a minimum of three hours, preferably overnight in the refrigerator.

Bake, covered, in the oven at 350 degrees for one hour.

You can double the recipe by doubling ther shrimp, but it is not necessary to double the sauce.)

Seafood

Per Serving (excluding unknown items): 529 Calories; 22g Fat (39.1% calories from fat); 48g Protein; 31g Carbohydrate; 1g Dietary Fiber; 520mg Cholesterol; 869mg Sodium. Exchanges: 1 1/2 Grain(Starch); 5 1/2 Lean Meat; 1/2 Non-Fat Milk; 4 Fat.