

Shrimp Casserole

Fran Phillips

Local 1155 Women's Committee Cookbook, Alabama

*1 pound shrimp, cooked,
peeled and deveined
1 pound crabmeat
1 cup mayonnaise
1/4 cup onion, finely
chopped
1 cup celery, finely chopped
1 tablespoon
Worcestershire sauce
2 tablespoons lemon juice
1/2 cup cashews
2 cups crushed potato chips
paprika (to taste)*

Preheat the oven to 400 degrees.

In a bowl, combine the shrimp, crabmeat, mayonnaise, onion, celery, Worcestershire sauce, lemon juice and cashews. Mix well.

Spoon into a buttered 2-1/2 quart baking dish. Top with potato chips. Sprinkle with paprika.

Bake for 20 to 25 minutes or until heated through.

Per Serving (excluding unknown items): 3702 Calories; 284g Fat (66.9% calories from fat); 199g Protein; 117g Carbohydrate; 14g Dietary Fiber; 1121mg Cholesterol; 4426mg Sodium. Exchanges: 6 1/2 Grain(Starch); 24 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 32 Fat; 0 Other Carbohydrates.