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# Shrimp and Rice Almondine

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

**2 1/2 pounds shrimp, cooked, shelled and deveined**

**1 cup raw rice, cooked**

**1 tablespoon lemon juice**

**3 tablespoons salad oil**

**2 tablespoons butter or margarine**

**1/4 cup green pepper, minced**

**1/4 cup onion, minced**

**1 teaspoon salt**

**1/8 teaspoon pepper**

**dash cayenne**

**1 can (10-1/2 ounce) tomato soup, undiluted**

**1 cup whipping cream**

**1/2 cup dry sherry**

**3/4 cup almonds, blanched and sliced**

Spread the cooked rice in a two-quart greased casserole dish. Arrange the shrimp on top. Sprinkle with lemon juice and salad oil.

Heat butter in a saucepan. Cook the green pepper and onion over low heat for 5 minutes or until soft but not brown. Stir in the seasonings, soup, cream, sherry and half of the almonds. Pour over the shrimp and stir gently to mix.

Bake in the oven, uncovered, at 350 degrees for 35 minutes.

Sprinkle the remaining almonds on top.

Bake for 20 minutes longer.

Yield: 6 to 7 servings

## Seafood

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*Per Serving (excluding unknown items): 3467 Calories; 228g Fat (61.5% calories from fat); 258g Protein; 63g Carbohydrate; 14g Dietary Fiber; 2114mg Cholesterol; 4856mg Sodium. Exchanges: 2 Grain(Starch); 34 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 1/2 Non-Fat Milk; 40 Fat.*