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# Shrimp and Tuna Gourmet

*The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN*

Servings: 6

**3 tablespoons butter or margarine**  
**1 can (4 ounce) mushrooms**  
**1 small onion**  
**1 can (10 ounce) cream of chicken soup**  
**1/8 teaspoon pepper**  
**1 teaspoon Worcestershire sauce**  
**few drops Tabasco sauce**  
**1/2 cup light cream or evaporated milk**  
**1/2 cup sliced ripe olives**  
**1 can (7 ounce) shrimp, drained**  
**1 can (7 ounce) solid pack tuna**

In a skillet, cook the chopped onion and drained mushrooms in fat until lightly browned. Add the soup and seasonings. Simmer gently for a few minutes.

Add the cream, olives, drained shrimp and chunks of tuna. Mix gently and taste for seasonings. Heat throughout.

Heat in a 325 degree oven for 30 minutes.

Serve over rice, toast points or noodles.

(The recipe can be doubled or tripled and can be made in a casserole or chafing dish.)

## Seafood

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*Per Serving (excluding unknown items): 80 Calories; 7g Fat (77.5% calories from fat); 1g Protein; 3g Carbohydrate; trace Dietary Fiber; 19mg Cholesterol; 233mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.*