
Shrimp Tetrazzini

Linda Ayt - Dayton's Ridgedale

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 4

2 tablespoons margarine

1 medium onion, chopped

1 package (8 ounce) fresh mushrooms, sliced

1/2 pound shelled, deveined shrimp

8 ounces vermicelli, cooked and drained

1/4 cup flour

1/4 cup mayonnaise

1/2 teaspoon salt

2 cups 2% milk

1/4 cup sherry or white sherry or white wine

1/3 cup grated Parmesan cheese

Preheat the oven to 350 degrees.

In a skillet, melt the margarine. saute' the onion and mushrooms until tender. Add the shrimp and cook just until it turns pink. Remove the shrimp from the skillet.

In a large bowl, combine the shrimp with the vermicelli.

Add the flour, mayonnaise and salt to the skillet. Gradually add the milk and sherry. Stir constantly until the mixture is thick and comes to a boil. Boil and stir for 1 minute. Add the mixture to the vermicelli and shrimp. Turn the mixture into a 1-1/2 quart casserole dish. Sprinkle with Parmesan cheese.

Bake for about 30 minutes.

(If the shrimp are medium or large size, cut them into smaller pieces.)

Seafood

Per Serving (excluding unknown items): 481 Calories; 22g Fat (40.7% calories from fat); 13g Protein; 59g Carbohydrate; 1g Dietary Fiber; 19mg Cholesterol; 596mg Sodium. Exchanges: 3 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 3 Fat.