

COMPANY SHRIMP CASSEROLE

JAMIE CISLAGHI

2 lbs cooked shrimp	1 c chopped celery
2 c raw rice-cooked	1 stk butter
2 c sharp grated cheese	1/2 c chopped banana peppers
2 cans cream of mushroom soup	lemon slices
1 1/2 bunches green onions, chopped	
1 T Tony Cachere's	

Saute onion, celery, peppers in butter. Mix soup, cheese, sautéed vegetables, rice & shrimp with Tony's. Makes two 9 x 13" casseroles. Refrigerate over night. Bake at 375' covered, until bubbly. Then uncover the last 5-10 minutes.

CORNISH STUFFED HENS

JAMIE CISLAGHI

2 Cornish hens	1/3 c uncooked rice
2 T sliced almonds	3 T butter
2 T chopped onions	1 chicken bullion cube
14 oz can chopped mushrooms, drained	1/2 tsp salt
1 tsp lemon juice	melted butter
1 c water	

Slowly brown almonds, onions, mushrooms & rice in butter for 5-10 minutes, stirring constantly. Add water, bullion cube, lemon juice, rice & salt. Bring to a boil, reduce heat & simmer until rice is fluffy. While rice is cooking, wash & season hens with salt, pepper & lemon pepper. Lightly stuff hens with rice, brush with melted butter. Place breast side up in shallow baking dish. Cook covered 30 min at 400', uncover bake 1 hr at 350'.