

SHRIMP FETTUCINI

(Makes 3 casseroles)

3 sticks margarine	1/2 c. flour
3 onions, chopped	1 pt. half and half cream
2 bell peppers, chopped	1 lb. jalapeno cheese, cubed
3 stalks celery, chopped	12 oz. pkg. fettucini noodles, cooked and drained
3 lbs. shrimp or crawfish	
3 cloves garlic, minced	
1 tbsp. chopped parsley	

Melt margarine; add onion, bell pepper and celery and saute until soft. Add shrimp or crawfish and simmer 10 minutes, stirring occasionally. Add garlic, parsley, flour and half and half cream. Simmer on low for 30 minutes. Add cheese and stir until melted. Combine drained fettucini noodles with shrimp mixture, mixing well. Pour into 3 greased casserole dishes and bake in 300° oven for 20 minutes. Freezes well. (Recipe may be halved.)

Priscilla Worsham

BAR-B-Q SHRIMP

2 doz. shrimp	1 tsp. lemon juice
1/2 c. Wishbone Italian dressing	2 or 3 tbsp. butter, melted
2 tbsp. olive oil	Shake of red pepper, paprika and oregano
1 tsp. Worcestershire sauce	

Combine above ingredients. Pour over shrimp. Leave in ice box 1 to 2 hours. Bake at 325° for 30 minutes or until shrimp turn pink. (**Be careful not to overcook.**) Serve with French bread.

Charlotte Green