



BAYOU SHRIMP SCAMPI

Rachel Moore DiLiberto

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| 1 bag peeled and precooked shrimp | 3 Tbsp. Heinz 57 steak sauce |
| 1 ½ sticks butter, softened | ½ tsp. salt |
| 4 shallots, finely chopped | ½ tsp. pepper |
| 4 garlic cloves, finely chopped | *Serve over white rice cooked in chicken stock |
| 2 Tbsp. lemon juice | |

In a large skillet, sauté shallots and garlic in butter. Add lemon juice, steak sauce, salt, and pepper. Stir in shrimp and heat thoroughly on medium-low. Serve over rice.

BLEND OF THE BAYOU CASSEROLE

Tonya Tyson Moore

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| 1 (8 oz.) pkg. cream cheese | 1 tsp. Tabasco |
| 1 stick plus 2 Tbsp. butter | 1 pint crabmeat, rinsed |
| 1 lb. raw shrimp, peeled | 2 c. cooked rice |
| 1 lg. onion, chopped | ⅔ c. crushed Saltine crackers |
| 1 green bell pepper, chopped | ½ stick butter, melted |
| 2 ribs celery, chopped | 1 c. grated cheddar cheese |
| 1 can cream of mushroom soup | ½ bunch green onion tops, chopped |
| 1 ½ tsp. garlic salt | |
| Creole seasoning to taste | |

In small saucepan, melt cream cheese and 1 stick butter, and set aside. In a large skillet, melt 2 tablespoons of butter and sauté all vegetables and shrimp. Then add soup and seasonings. Stir in crabmeat and rice. Place in a greased 2 quart casserole dish. Mix cracker crumbs and melted butter together. Sprinkle over all. Bake at 350° for 30 minutes until heated thoroughly. Remove from oven. Sprinkle cheese and green onions on top. Bake for 5 to 10 minutes until cheese melts. Serves 10 to 12.

