

# BLEND OF THE BAYOU CASSEROLE

Tonya Tyson Moore

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	$\frac{2}{3}$ c. crushed Saltine crackers
1 green bell pepper, chopped	$\frac{1}{2}$ stick butter, melted
2 ribs celery, chopped	1 c. grated cheddar cheese
1 can cream of mushroom soup	$\frac{1}{2}$ bunch green onion tops, chopped
1 $\frac{1}{2}$ 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.

