

## SHRIMP VICTORIA

2-3 lbs deveined shrimp  
3 sticks butter/margarine  
1 can mushroom soup  
1 jar mushrooms  
1-8 oz. sour cream

3 Tbsp. flour  
Green onions, chopped  
Cayenne pepper, optional  
Salt, pepper to taste

On medium heat, melt butter or margarine, saute green onions. Add fresh shrimp. Cook until shrimp turn pink. Add sour cream, mushroom soup, mushrooms & flour. Add salt, pepper, & cayenne pepper to taste. Serve over rice with garlic bread.

*Holly Porter, LPN/Audit Team*

## DRUNK CHICKEN

1 whole chicken  
Tony's Seasoning

Cavender's Greek Seasoning  
1 can beer

Preheat oven to 375 degrees. Wash & season chicken (inside cavity, on all sides & under neck skin) with Tony's & Greek Seasoning. Pour about  $\frac{1}{4}$  of the beer from can or (drink it). Place can beer in center of large baking dish. Set chicken on top of beer can. Bake

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