

BLEND OF THE BAYOU SEAFOOD CASSEROLE

1 package (8 ounces) cream
cheese
1 stick margarine or butter
1 pound shrimp, peeled
1 large onion, chopped
1 bell pepper, chopped
2 ribs celery, chopped
2 Tablespoons butter
1 can mushroom soup
1 can mushrooms, drained
1 Tablespoon garlic salt
1 teaspoon Tabasco
½ teaspoon red pepper
1 pint crab meat
¾ cup cooked rice
Sharp cheese, grated
Cracker crumbs

Melt cream cheese and butter using double boiler. Sauté shrimp, onion, pepper, and celery in 2 Tablespoons butter. Add to the first mixture. Add soup, mushrooms, seasonings, crab meat, and rice. Mix well, place in 2 quart casserole, and top with cheese and cracker crumbs. Bake at 350°F about 20-30 minutes until bubbly. Freezes. Serves 8.

Mrs. W. Edgar Percy, Jr.
Mrs. R. J. Pumpelly