
Creole Shrimp

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

3 cans (4-1/2 ounce) large cleaned shrimp
1/4 cup butter or margarine
1/4 cup finely chopped onion
1/4 cup dry sherry
2 tablespoons butter
1 can (10 ounce) mushrooms, drained and sliced
1/2 cup chopped celery
1 can (10-1/4 ounce) chicken gumbo soup
1 cup canned tomatoes
6 cups hot cooked rice

Rinse the shrimp under cold water and drain well.

In a skillet, heat 1/4 cup of butter and add the onion. Cook gently until the onion is yellow. Add the shrimp and cook gently for 3 minutes. Remove from the heat. Add the sherry. Set aside.

In a saucepan, melt two tablespoons of the butter. Add the mushrooms, celery, soup, tomatoes and tomato sauce. Bring to a boil. Lower the heat. Simmer until slightly thickened, about 30 minutes. Add the shrimp mixture and blend well. Place the mixture in a casserole dish.

Bake at 325 degrees for 30 to 40 minutes.

Serve over hot rice.

(This dish can be frozen.)

Yield: 6 to 8 servings

Seafood

Per Serving (excluding unknown items): 2193 Calories; 73g Fat (31.0% calories from fat); 34g Protein; 329g Carbohydrate; 9g Dietary Fiber; 186mg Cholesterol; 1142mg Sodium. Exchanges: 20 Grain(Starch); 3 Vegetable; 14 Fat.