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# Shrimp Curry IV

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 8

**2 heaping tablespoons chopped onion**

**3 pounds cooked shrimp**

**6 heaping tablespoons soft paste made with three tablespoons of butter and three tablespoons flour.**

**3 to 6 teaspoons curry powder**

**6 slices canned pineapple, diced**

**salt**

**pepper**

**1 quart half-and-half**

**cooked rice**

In a saucepan, combine the onion, shrimp, curry powder, pineapple, salt, pepper and half-and-half. Mix well.

In a bowl, make a paste of three tablespoons of butter and three tablespoons of flour. Stir until smooth. Stir into the shrimp mixture. Bring to a boil.

Serve over cooked rice.

(Serve with condiments such as toasted almonds, chutney, bacon, banana, coconut, grated egg whites and grated egg yolks.)

## **Seafood**

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*Per Serving (excluding unknown items): 246 Calories; 2g Fat (8.4% calories from fat); 37g Protein; 19g Carbohydrate; 3g Dietary Fiber; 332mg Cholesterol; 385mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 1/2 Vegetable; 1 Fruit; 0 Fat.*