

## Shrimp Galore!

Written by

Tuesday, 02 October 2007 15:00

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### **Oak Island Seafood Casserole Presidential Shrimp & Mushrooms Roquefort Shrimp & Corn Supreme**



It's Shrimp Season! These delicious crustaceans are America's favorite shellfish. We're so blessed to live in an area that's renowned for its flavorful seafood. The best shrimp in the world come from the cold waters of the Atlantic Ocean. As a general rule, the colder the water, the more succulent the shrimp. The recipes this week feature three shrimp dishes that even Bubba Gump would approve. Oak Island Seafood Casserole is a delightful dish that showcases both shrimp and fresh crabmeat. Presidential Shrimp and Mushrooms is a richly flavored dish that features shrimp, mushrooms and Parmesan cheese in a savory cream sauce. Roquefort Shrimp and Corn Supreme is a personal favorite and a must-try dish for Roquefort cheese lovers! When purchasing shrimp remember that fresh shrimp should smell of the sea with no hint of ammonia. Before storing fresh, uncooked shrimp, rinse them under cold, running water and drain thoroughly. Tightly cover and refrigerate for up to two days. Shrimp may be frozen for up to three months.

#### **Oak Island Seafood Casserole**

3 hard-boiled eggs, diced  
1 cup diced celery  
1/3 cup chopped green pepper  
1/2 cup chopped sweet onion  
1 (2-ounce) jar pimentos, drained  
1 pound shrimp, cooked, peeled, and deveined  
1 cup (8 ounces) fresh crabmeat  
1/2 cup mayonnaise  
1/2 cup salad dressing  
1 (4-ounce) can sliced black olives, drained  
3 teaspoons Worcestershire sauce  
Salt  
Freshly ground pepper  
Thyme

1/2 cup dry bread crumbs  
3/4 cup (3 ounces) shredded Swiss cheese  
8 slices bacon, cooked and crumbled

Combine eggs, celery, pepper, onion, pimento, shrimp, crabmeat, mayonnaise, salad dressing, black olives, and Worcestershire sauce. Season to taste with salt, pepper, and thyme. Spread in a greased 2-quart baking dish, sprinkle with bread crumbs. Top with cheese and bacon pieces. Cover and bake in a preheated 350 degree oven for about 40 minutes. Serves 8.

#### **Presidential Shrimp & Mushrooms**

8 tablespoons (1 stick) butter  
3/4 cup all-purpose flour  
1-1/2 cups half-and-half  
1 (10 3/4-ounce) can condensed cream of mushroom soup  
1 (13 1/4-ounce) can sliced mushrooms, drained

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1/2 cup grated Parmesan cheese

1-1/2 pounds shrimp, cooked, peeled, and deveined

Garlic powder

Buttered bread crumbs for topping

Preheat oven to 350 degrees. In saucepan over medium heat, melt butter and stir in flour, then slowly blend in half-and-half, stirring constantly. Sauce will be thick. Do not brown. Add mushroom soup, sliced mushrooms, and Parmesan cheese. Fold in shrimp. Add garlic powder to taste. Pour mixture into buttered casserole dish and top with buttered bread crumbs. Bake, uncovered, for 25 to 30 minutes. Serves 4.

### **Roquefort Shrimp & Corn Supreme**

3 tablespoons butter

3 tablespoons all-purpose flour

1-1/2 cups milk

3/4 cups crumbled Roquefort cheese

2 (15.25-ounce) cans whole kernel corn, drained

1 tablespoon grated onion

1/2 teaspoon celery seed

1/4 teaspoon onion salt

1 pound shrimp, peeled, deveined, and cooked

Parsley

Melt butter. Add flour and blend. Gradually add milk and cook over low heat, stirring constantly, until thickened. Add cheese and cook, stirring constantly, until cheese is melted. Add corn, onion, seasonings, and half of shrimp. Mix well. Turn into a greased 1-1/2 quart baking dish. Top with remaining shrimp, and bake at 350 degrees for 30 minutes. Garnish with parsley. Serves 4 to 6.