

Shrimp Casserole



Ingredients:

6-8 Slices bread, buttered & trimmed
1 ½ lb. Bay shrimp meat
8-12 large shrimp
2 tsp. Mustard (plain yellow)
8-12 Eggs, beaten
1 cup chopped green onions
1 tbsp. chopped or minced garlic
4 oz. of green and red chilies chopped
Salt and pepper to taste
1 tsp of chipotle powder ground
1 ½ c. evaporated milk (1 can) or ½ & ½
Lots of shredded parmesan, mozzarella, white cheddar.

Directions:

Place bread in greased 9x13 pan
Cover bread with bay shrimp and onion
Combine mustard, egg, milk, garlic and pour over shrimp
Top with cheese.
Place the larger shrimp on the top for decoration.
Bake at 350° for 25-35 minutes (until center is firm).

Be sure and rinse the shrimp and drain well. You can add some celery or water chestnuts to the dish for a little crunch.