

SHRIMP CREOLE

1 lb fresh mushrooms
 $\frac{1}{4}$ C butter
2 C cooked shrimp
2 C cooked rice
1 C green pepper
1 C chopped onion

$2\frac{1}{2}$ C drained tomatoes
 $\frac{1}{2}$ tsp chili powder
 $\frac{1}{2}$ C melted butter
 $\frac{1}{2}$ C chopped celery
 $\frac{1}{4}$ C chopped pimento
 $\frac{3}{4}$ tsp salt

Cook mushrooms in butter ($\frac{1}{4}$ cup), just till tender. Combine with shrimp, rice, vegetables and seasonings. Place in greased 2 qt. casserole, pour $\frac{1}{2}$ cup melted butter over top. Bake at 325° about 45 minutes, until thoroughly heated and bubbles form. Trim with parsley and olives. Serves 6-8.

— *Margie Howey*
Du Bois, PA