

FISHER HOUSE SEAFOOD CASSEROLE

2lb no-shell tail-off cooked shrimp
2lb imitation crab
3-4 sweet onions
2. celery stalks
1. green bell pepper
4oz pimento (jar)
8oz mushroom/stems (can)
2cups breadcrumbs
2cups rice
2cups Dukes mayonnaise
½ tsp cumin
2 Tbsp Tony Chacheres creole seasoning (maybe a little less/more to taste)
¾-1cup Milk

(Start boiling/cooking 2 cups rice)

XLarge Mixing Bowl- Add shrimp (if frozen soak in water first until mostly defrosted then add), then add chopped or martially minced imitation crab

Add chopped Onions

Add chopped celery

Add chopped green pepper

Add pimento

Add drain can; add mushroom & stems only

Add Cup Milk

Mix contents

Add 2 cups Dukes mayonnaise

Add 1 Tbsp Tony Chacheres creole seasoning

Mix contents

Add 1 ½ cups Breadcrumbs

Add 1 Tbsp Tony Chacheres

Add ½ tsp cumin

Mix contents

Add all cooked rice

Mix contents

Sprinkle some of remaining breadcrumbs in bottom of two casserole trays/dishes and then fill both dishes with contents of mixing bowl evenly...then sprinkle remaining breadcrumbs over top of casseroles. Bake 400 degrees for 40-45min brown-on-top. Let cool for 5 min then serve
WARNING- Comfort Food not Health Food :)... Half Ingredients for only one casserole

