

Blend of the Bayou Casserole

Evelyn McCarty

1 cup rice, uncooked	2 stalks celery, chopped
1 stick butter	2 T. butter
1 (8 oz.) pkg. cream cheese	1 can mushrooms
1 lb. peeled shrimp	1 can cream of mushroom soup
1 lb. crabmeat or crawfish tails	½ tsp. hot sauce
1 large onion, chopped	1 T. garlic salt
1 bell pepper, chopped	dash red pepper
2 cups grated sharp cheddar cheese, divided	

Cook 1 cup of rice according to package directions. Set aside (yields approx. 3 c. cooked)
Melt stick of butter and cream cheese in a bowl in the microwave. Sauté onion, bell pepper and celery in 2 T. butter until almost tender. Add shrimp and cook until pink. Add crabmeat or crawfish tails to heat. Add remaining ingredients including cream cheese/butter mixture with 1 cup of cheddar cheese. Mix well. Pour into greased 9X13 casserole dish. Top with remaining 1 cup cheddar cheese. Bake 350° for 30-45 minutes or until bubbly. Freezes well. Serves 12

Green Beans

Fresh green beans	Olive oil
Seasons of your choice: Kosher salt/pepper, lemon pepper/seasoned salt/garlic powder	

Place green beans on baking sheet. Drizzle with a little olive oil and sprinkle with your favorite seasonings. Bake in 425° oven for 15 minutes.

Lemon Curd Salad Dressing

Ami Mitchell

2 T. lemon curd	¼ cup lemon juice
½ cup olive oil	

Mix well and store in refrigerator. Toss desired amount with mixed greens, avocado, tomato and feta cheese.

Carrot Cake

Leslie Kvidahl

4 eggs
1 1/2 cups vegetable oil
2 1/4 cups sugar
2 tsp. baking powder
2 tsp. baking soda
2 tsp. cinnamon

1 tsp. salt
1 tsp. vanilla
3 cups grated carrots
1/2 cup chopped nuts
2 1/2 cups all-purpose flour

Sift and mix dry ingredients. Add oil and stir well. Add eggs and vanilla and mix. Add carrots and nuts.

Grease and flour 3 cake pans. Pour batter evenly into all three pans. Bake 300° for 45 min—60 min until done. Cool

Cream cheese frosting

1 1/2 sticks butter, softened (3/4 cup)
12 oz. cream cheese, softened
1/2 cup chopped nuts

1 1/2 boxes powdered sugar
1 1/2 tsp. vanilla

Have ingredients at room temperature. Beat ingredients together until fluffy. Spread on cooled cake.
Yields 12-16 slices