

MERMAID'S IMPERIAL DELIGHT

Equipment:

Measuring Spoons

Measuring Cup

2 Qt. Casserole dish with cover

Wooden Spoon or High Temp Rubber Spatula

Ingredients:

1/4 cup chopped green pepper 50 ml

2 tbsp butter or margarine 25 ml

1 lb. medium shrimp, shelled and cleaned 500 g

2 cups cooked rice 500 ml

3/4 cup mayonnaise 180 ml

3/4 cup peas, washed and drained 180 ml

6 oz. package crabmeat, (canned or frozen, thawed) drained and flaked 180 g

Salt and pepper to taste

Buttered bread crumbs (optional)

Procedure:

1. In a 2-quart (2 L) casserole dish, combine green pepper and butter.
2. Heat at **P7** 1 1/2 minutes; stir once.
3. Add shrimp and heat at **P4** 2 minutes; stir once.
4. Stir in remaining ingredients.
5. Heat, covered with glass lid, at **P4** 8 - 9 minutes, or until heated through, stir twice.
6. If desired, top with buttered bread crumbs.

Chefs Tip:

Go over the crabmeat delicately, sometimes shells find their way into the package.