



### ERIN'S SHRIMP & ARTICHOKE CASSEROLE

Serves 2-4 (if you like large portions!)

Submitted by Erin Giarda

My grandpa, William J. Walker, was a fan of Captain Marden's ever since I can remember. He would buy all his seafood exclusively from Captain Marden's and whenever my mum and I came to visit (from Virginia) he would race to Captain Marden's, using our arrival as an "excuse" to splurge on 4 baked stuffed lobsters. He would come home and prepare them, setting this huge creature in front of my horrified face. I would squeal in protest and he would say, "oh well, I guess I have to eat TWO...we wouldn't want to waste it..." He did this every time we visited, for as many years as it took me to realize I what I was missing.

Now that I live in Massachusetts, the only place I can conceive of buying seafood is, of course, Captain Marden's. And after my long diatribe, here's the recipe:

1 can artichoke hearts  
3/4 lb cooked peeled shrimp  
1/2 lb fresh button mushrooms, sliced and sautéed until limp  
Cream Sauce (recipe follows)  
1T Worcestershire sauce  
1/4 C dry sherry  
Dashes of salt, pepper, paprika  
Chopped parsley (optional)  
1/4 cup grated parmesan cheese

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#### Cream Sauce

Melt 2 T butter in double boiler or small saucepan. Stir in slowly 2 T flour, blend well on low. Whisk in 1 C cold milk until smooth. Slowly bring to a boil for 2 minutes, stirring constantly. Season with salt and pepper.

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Preheat oven to 375 degrees. Drain and quarter artichokes and arrange in a buttered baking/ casserole dish. Spread shrimp over artichokes. Layer sautéed mushrooms on top of shrimp.

Make cream sauce. Add worcestershire sauce, sherry, salt and pepper to cream sauce. Pour mixture over contents of baking dish.

Sprinkle top with parmesan cheese, dust with paprika. Bake at 375 for 20 minutes.

Enjoy!

Erin Giarda