

SEAFOOD MAC AND CHEESE submitted by Shannon Neveau

2 cups of dry Macaroni, cooked and drained
8 oz. Shrimp, peeled and deveined
4 Tablespoons Butter
1 Spring Onion, finely chopped
8 oz. block Sharp White Cheddar Cheese
¼ cup Panko Bread Crumbs

6 oz. Claw Crab Meat
8 oz. Sour Cream
2 Tablespoons Flour
1 can Evaporated Milk
4 oz. block Mozzarella Cheese
Salt, Black Pepper, to taste

Preheat oven to 350°. Place macaroni in a large mixing bowl. Add sour cream, mix well, until noodles are coated. Add crab meat, stir well. Add green onion. Set Aside. Grate white cheddar cheese and mozzarella cheese separately. Set aside. Melt the butter in a med skillet. Add shrimp. Turn and stir shrimp until lightly done. Remove shrimp from pan. Chop slightly when cooled. Add to macaroni mixture. Add onions to skillet, sauté until tender. Sprinkle flour over onions and mix well. Let cook and brown for about one minute. Slowly add the milk, stirring constantly until mixture begins to thicken. Gradually add Cheddar. Stir constantly until melted. Pour cheese mix over macaroni/seafood mix. Stir well. Add salt and pepper to taste. Place the mix into a well-buttered baking dish. Sprinkle top mozzarella. Sprinkle bread crumbs on top of the mozzarella. Can sprinkle lightly with Paprika, to add color. Bake at 350° for 20-25 minutes, or until lightly browned on top. Serve warm and Enjoy! **NOTE:** Substitute your favorite seafood. If you like your mac and cheese a little creamier, add another half cup of milk when adding the evaporated milk.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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