

DEEP-SEA BAKE
(My favorite casserole)

MOM

8 HARD-COOKED EGGS	1/2 TEAS DRY MUSTARD
3 TBSP SALAD DRESSING	1/8 TEAS PEPPER
3 TBSP MELTED BUTTER	1 POUND SHRIMP
3 TBSP CHOPPED SWEET PICKLE	1 CAN CRAB
1-1/2 TEAS VINEGAR	
1/2 TEAS SALT	

CUT EGGS IN HALF: REMOVE YOLKS: ADD SALAD DRESSING, BUTTER, PICKLE, VINEGAR AND SEASONINGS: MIX WELL. I BEAT EGG YOLKS BEFORE ADDING ANYTHING REAL WELL. REFILL WHITES COVER BOTTOM OF 2-QUART CASSEROLE WITH DEVILED EGGS AND UNCOOKED SHRIMP. POUR OVER CHEESE SAUCE.

CHEESE SAUCE

1/4 CUP BUTTER: STIR IN 1/4 CUP FLOUR: GRADUALLY ADD 2 CUPS MILK AND COOK UNTIL THICKENED, STIRRING CONSTANTLY. STIR IN 1 CUP GRATED AMERICAN CHEESE AND COOK OVER LOW HEAT UNTIL CHEESE MELTS. POUR OVER CASSEROLE. ADD CRAB THAT HAS BEEN FLAKED. TOP WITH MORE GRATED CHEESE. BAKE IN 350° OVEN ABOUT 30 MINUTES. I SEASON THE CHEESE SAUCE