



Get Hooked on



Mississippi Seafood

www.shrimp.mississippi.gov



Eggplant Casserole with Shrimp

1 lb. Mississippi Gulf shrimp (boiled and peeled)

3 eggplants, peeled and diced

4 green onions, chopped

1 yellow onion, chopped

2 stalks celery

8 oz. cheddar cheese, cubed

1 can cream of chicken soup

8 oz. ham, diced

2 eggs

1 and 1/2 packs Ritz crackers, crushed

Boil eggplant and drain. Saute onions and celery. Mix all ingredients, salt and pepper to taste. Bake at 350 degrees for 45-60 minutes.

Irvin Jackson, Directorate

Get Hooked On Wild Mississippi Gulf Shrimp



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Biloxi Bay Potato Salad

1 lb. small to medium boiled Mississippi Gulf Shrimp, cleaned and peeled

6 to 8 medium potatoes, boiled (don't overcook)

5 to 6 green onions, chopped

2 stalks celery, finely chopped

4 to 5 eggs, boiled and chopped

1 c. sweet relish

1 tbsp. prepared mustard

1 c. salad dressing

Cajun seasoning (to taste)

Salt and pepper to taste

Boil potatoes whole, peel and cut into pieces, but not too small.

Mix all ingredients and serve. Great served with gumbo.

Irvin Jackson, Directorate



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Mississippi Gulf Shrimp Etouffee

5 lbs. Mississippi Gulf Shrimp, peeled, de-veined and chopped

1 c. butter or margarine

2 onions, chopped

6 stalks celery, chopped

3 tbsp. garlic, chopped

4 tbsp. flour

1 c. mushrooms, chopped

3 tbsp. paprika

Salt, black pepper, and red pepper flakes to taste

In a large skillet melt butter; sauté onions, celery and garlic. Stir in flour and cook slowly for 5 minutes. Add shrimp and cook for 20 minutes. Add 2-3 cups of water and mushrooms. Stir in paprika and seasoning. Cook for 30 minutes. Serve over rice with hot French bread.

Linda Bullard, Directorate

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Shrimp Dip

1 lb. Mississippi Gulf shrimp (boiled, peeled and chopped)

2 tbsp. chopped green onions

8 oz. Philadelphia cream cheese

1 c. mayonnaise

1/2 tsp. garlic powder

1 tsp. Worcestershire sauce

1 tsp. Tabasco

Mix all of the above and serve with crackers or bread.

Michaela Hill, Tidelands Office

Recipe by Dorothy Sabbatini.