

Mississippi Gulf Shrimp and sautéed vegetables laid on a bed of breadcrumbs, corn and cheese, then covered in a creamy egg-tomato-parsley mixture and baked to a fluffy custard.

TIME

60 minutes

SERVES

4

SEASON

spring, fall, winter

METHOD

bake

INGREDIENTS

- 12 oz medium Mississippi Gulf shrimp, peeled
- 1 tbsp olive oil
- 1 each medium onion, chopped
- 1/2 each green pepper, chopped
- 2 stalks celery, chopped
- 1/2 tsp dried thyme
- 1 tbsp butter
- 2 cups dried bread cubes (dried bread cut in 1/4-inch cubes)
- 1 cup corn kernels
- 4 oz Gruyère cheese, shredded
- 4 each eggs
- 1/2 cup half-and-half
- 1/2 cup crushed tomatoes
- 1/2 tsp crushed red pepper
- 1/4 bunch parsley, chopped
- salt, to taste
- pepper, to taste

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Heat a skillet over medium heat and add oil, onion, green pepper, celery, thyme, salt and pepper and sauté about 3 minutes. Remove from heat.
3. Butter a 10-inch deep pie pan and line with bread cubes, and then top with onion mixture, shrimp, corn and cheese.
4. In a medium bowl, whisk together eggs, half-and-half, tomatoes, parsley and red pepper.
5. Pour mixture over ingredients in pie pan.
6. Bake until custard sets, about 35 minutes; let stand 5 minutes before cutting.

Serving Suggestion: Serve with a wedge of iceberg lettuce and blue cheese dressing.