

**Poached Mississippi Gulf Shrimp and sautéed Mississippi Gulf Blue Crab layered with slices of sharp cheddar and lasagna noodles.**

**TIME**

75 minutes

**SERVES**

4

**SEASON**

spring, fall, winter

**METHOD**

bake

**INGREDIENTS**

- 8 oz medium Mississippi Gulf shrimp
- 8 oz Mississippi Gulf Blue crabmeat, picked for shells
- 16 oz lasagna noodles
- 2 cups white wine
- 2 cups chicken broth
- 6 Tbsp butter
- 1/2 cup flour
- 1/2 tsp paprika
- 2 Tbsp sherry
- 16 oz sharp cheddar cheese, sliced
- salt, to taste
- pepper, to taste

**DIRECTIONS**

1. Preheat oven to 375 degrees.
2. Cook lasagna according to package instructions.
3. In a deep skillet, bring broth and wine to a boil, reduce heat and poach shrimp for 3 – 5 minutes.
4. Remove shrimp from pan, reserving broth, and chop coarsely.
5. In a saucepan, melt butter, add flour and seasonings, and cook, stirring for a few minutes.
6. Stir in 2 cups of reserved stock, paprika and sherry, and cook until thickened, 3-5 minutes.
7. Stir in shrimp and crab, and set aside.
8. Oil a lasagna pan.
9. Layer noodles, seafood mixture and sliced cheese, and repeat twice, finishing with a layer of cheese.
10. Bake for 45 minutes, remove from oven and let stand 10 minutes before serving.

Serving Suggestion: Just add a nice salad and cheesy garlic bread.