

TIME

45 minutes

SERVES

4

SEASON

spring, summer, fall, winter

METHOD

Bake

INGREDIENTS

- 1 lb. Mississippi Gulf Shrimp (boiled and peeled)
- 1 lb. Mississippi Gulf Crab Meat 8 oz. fresh spinach
- 1 cup mayonnaise
- 1 tbsp. sherry
- 1 tbsp. worcestershire sauce 1/2 tsp. dry mustard
- 4 green onions, chopped
- 8 oz. Swiss cheese
- 8 oz. mushrooms, sliced
- 1-1/2 pack Ritz crackers, crushed 1 stick butter, melted

DIRECTIONS

1. Line greased baking dish (9"x13") with fresh spinach. Mix shrimp, crab, mayonnaise, sherry, worcestershire sauce, dry mustard and onions.
2. Put mixture on top of spinach. Slice cheese and put on top of mixture. Next, cover with sliced mushrooms.
3. Melt butter and mix with crushed crackers.
4. Spread cracker mixture over mushrooms and bake at 350 degrees for 30-40 minutes.

