

ROBERTA'S REVISED REORGANIZED AND ANNOTATED  
DAY BEFORE COOKBOOK'S SHRIMP LOUISVILLE  
(Serves 6-8)

DBC says use shrimp and lobster, but I always just use shrimp. It is a "Day Before" recipe because you put together the casserole, then refrigerate it and bake it the next day. That helps absorption of the sauce by the shrimp and enhances the flavor but is not necessary. If you do it all at once, it takes less than 2 hours using cooked (but tail-on) shrimp.

butter/oil (unspecified amounts for sauteeing mushrooms)

I do the mushrooms in 3 batches with ~1.5 T fat each, using some butter and some olive oil

4 T butter, divided into 2+2 T (sauteeing garlic + dotting)

1 clove garlic, sliced thin

4 tsps parsley (leaves of 1 or 2 good-sized stalks)

3 1/2 c. canned tomatoes, divided into 3 c + 1/2 c

One 28 oz. can diced tomatoes, not drained, is 3.5 c, but that makes very liquidy sauce, esp. when the casserole is not refrigerated overnight. I drain, and use 3 x 14.5 cans. Hunts diced with basil oregano and garlic are good.)

1/4 c. flour

1/2 c. heavy cream

1/2 c. sherry

2 T worcestershire sauce

dash Angostura bitters (I use ~ 1/4 tsp.)

1 lb. mushrooms (I like whole Cremini which I then slice)

2 lbs shrimp, cooked and cleaned (cooking recipe separate)

salt and fresh pepper (or omit: canned tomatoes are seasoned)

bread crumbs (I use ? 2-3 T)

{DBC says to saute the mushrooms with unspecified fat AFTER making the sauce, but doesn't say you need a separate skillet. I do the mushrooms first, then remove them to the casserole and make the sauce in the same skillet.}

Find a 3+ qt casserole suitable for fridge/oven/table.

Prepare SHRIMP first, whether cooking raw ones or just de-tailing cooked ones. (I used to cook; recently I just buy.)

Slice MUSHROOMS if not sliced already.

Slice GARLIC fine and chop PARSLEY.

In large skillet, heat oil/butter and saute mushrooms in 2-3 batches. Put mushrooms into casserole.

In same skillet, melt 2 T butter. Add garlic and cook \*slowly\* (=medium low) until golden brown, ~ 5 MINUTES.

Add PARSLEY and 3 c. TOMATOES. Cook for 5 MINUTES, turning up heat to reach a simmer, if necessary.

Meanwhile, by ~1/2 T spoonfuls, mix the flour into the reserved 1/2 c. TOMATOES to form a smooth paste. Add to the skillet and simmer 2 MINUTES. Stir in the CREAM. Add SHERRY, WORCESTERSHIRE and BITTERS. Blend well and cook 5 more MINUTES.

Add shrimp and sauce to casserole, mixing gently. Season with salt and pepper (optional), top with bread crumbs and dot with the remaining 2 T. butter. (If day or morning before: cover and refrigerate. If casserole has no cover, use plastic wrap. When ready to bake, uncover.)

Bake 25+ minutes at 375.

First made in the ~1976; 12/29/00, 5/30/11, 3/24/12 rjm