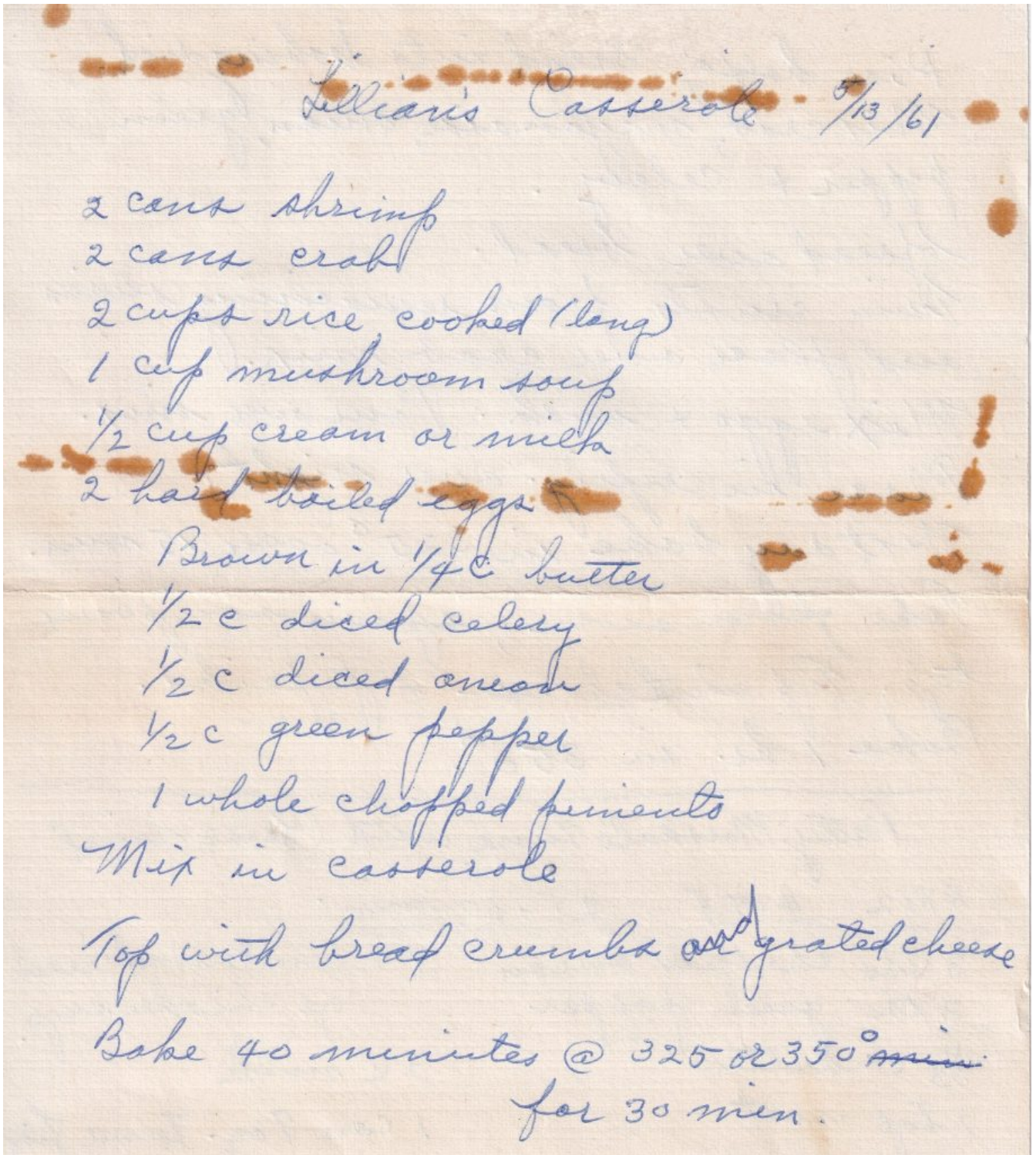


Lillian's Casserole

Dated May 13, 1961, Lillian's Casserole is a hearty seafood and rice casserole made with shrimp, crab, mushroom soup, vegetables, and hard-boiled eggs. Topped with bread crumbs and grated cheese, this handwritten 1960s recipe is the kind of filling casserole made for family dinners and gatherings.



2 cans shrimp
2 cans crab
2 cups rice, cooked (long grain)
1 cup mushroom soup
1/2 cup cream or milk
2 hard boiled eggs
Brown in 1/4 cup butter
1/2 cup diced celery
1/2 cup diced onion
1/2 cup green pepper
1 whole chopped pimiento
Mix in casserole
Top with bread crumbs and grated cheese
Bake 40 minutes @ 325° – 350° for 30 minutes
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