

*A Message from Anita Ryrholm*

3 TBL BUTTER

1 7-OZ PKG FROZEN SHRIMP

$\frac{1}{2}$  1bd FRESH MUSHROOMS SLICED

$\frac{1}{2}$  CUP BUTTER

$\frac{1}{2}$  CUP FLOUR

GREEN PEPPER

$\frac{1}{2}$  tsp DRY MUSTARD

X17

DASH CAYENNE

2 CUPS LIGHT CREAM

3 TBL COOKING SHERRY

$\frac{1}{2}$  CUP SHREDDED PARMESAN CHEESE

RICE

Melt butter in skillet. Add shrimp & mushrooms, cook over med heat stirring about 5 minutes or till shrimp turns pink. Set aside.

Add  $\frac{1}{2}$  cup butter to skillet, when melted blend in flour & seasonings. Stir in cream all at once, stir constantly until mixture thickens

Add shrimp and mushrooms to sauce, reserve a few shrimp for garnish. Stir in cooking Sherry