

## Shrimp Jimbo

### Ingredients:

⅔ cup chopped scallions  
1 cup fresh mushrooms, sliced  
½ stick butter  
2 cups coarsely chopped raw shrimp  
1 cup half and half  
1 teaspoon salt  
¼ teaspoon paprika  
⅛ teaspoon thyme  
dash of Worcestershire sauce  
2-3 drops of Tabasco  
1-2 tablespoons flour  
½ onion, chopped

### Method:

Melt butter in a large sauté pan over medium heat. Sauté onion, scallions, and mushrooms until tender. Add shrimp and stir-fry until pink. Add flour and mix well. Add cream and mix well. Add all other spices, reduce heat to low, and simmer until thickened. Serve over baked fish or noodles.

Happy Eating!

Sharon

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