

## SEAFOOD PARMESAN

### Ingredients:

- 1-2 Pounds of raw, peeled and deveined shrimp
- ½ Cup flour
- 1/3 Cup white wine
- 2 Tablespoons of cocktail sauce
- 8 oz. bottle clam juice (can use more chicken broth)
- 3-4 Cloves garlic saute garlic in butter for about 2 minutes
- ½ Cup butter
- 3 Cups half and half
- ¼ Cup chicken broth
- Seafood seasoning

Bowtie pasta cooked. Toss the cooked pasta with the cheese mixture and put in a 13x9 inch baking dish. Top with more parmesan cheese and bake at 350 for 30 minutes until bubbly.

Please remember our team if you have family or friends who are wanting to buy or sell a home.

### WE APPRECIATE REFERRALS!



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### DIRECTIONS:

Whisk flour into butter mixture until smooth. Add the half and half and chicken broth. Stir until smooth and then add wine and clam juice. 2 tablespoons cocktail sauce, (I make my own) seafood seasoning to taste, salt and pepper to taste.

- 1 Cup parmesan cheese
- 2 Tsp. fresh thyme
- Shrimp
- 4 oz. jar diced pimento, undrained
- 1 Pound lump crabmeat

Add the 5 above ingredients.



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