

Down East Casserole

12 ounces thin egg noodles
1 pound scallops, quartered
1 pound shrimp (cut in half if big)
1 cup butter
6 tablespoons flour
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
4 cups whole milk
 $\frac{3}{4}$ pound fresh mushrooms
 $\frac{1}{2}$ to $\frac{3}{4}$ cup sherry
 $\frac{1}{4}$ pound grated white cheddar
 $\frac{1}{4}$ pound shaved parmesan cheese
Paprika

Preheat oven to 350 degrees

Cook noodles and drain. Sauté scallops in 4 tablespoons butter. When almost cooked, add shrimp and cook until seafood is opaque. Drain and save liquid. Melt 6 tablespoons butter and blend in flour, salt and pepper. Cook until smooth. Slowly add milk and cook until sauce thickens, stirring constantly. Add sherry. Add scallops, shrimp and sauce to noodles. In remaining 6 tablespoons of butter, sauté thinly sliced mushrooms over medium heat until tender. Add to noodles mixture. Top with cheese. Cover and bake 45 minutes at 350 degrees. Sprinkle with paprika and place under broiler for 3 minutes or until top is brown and bubbly.

Serves 8 – 10

Kathleen Nowicki

*From The Maine Collection, Cookbook of the Portland Museum of Art
Recipe originally by Mrs. Richard C. Britton*