

## Seafood Casserole

½ lb of bay scallops  
1 lb of cleaned, peeled shrimp  
½ can of bean sprouts  
1 can of water chestnuts  
½ lb of slice fresh mushrooms  
¼ Tbsp of chopped parsley  
¼ lb of butter  
six cloves of garlic  
soy sauce

Marinate the scallops and shrimp in soy sauce to cover for 10 minutes.

In a frying pan saute chopped garlic in butter and parsley. Set aside.

In a square casserole pan layer shrimp and scallop, then mushrooms, then water chestnuts, then sprouts. Pour butter mixture from skillet over top and bake for 20-30 minutes at 350 degrees.

Serve with Rice.

This recipe was from Seafood Night 2002 and deliciously prepared by Pat C.