

T A B E R N A C L E B A P T I S T C H U R C H



Cooking w/PG



TBCAUGUSTA



TBCAUGUSTA.ORG



DELUXE SEAFOOD SALAD

(APPETIZER)

INGREDIENTS

- ✓ 1- 1.5 lb Imitation Crab
- ✓ 4 oz Can of Tiny Shrimp
- ✓ 2 Eggs, chopped
- ✓ 2-3 Green Onions, finely chopped
- ✓ 2 Celery Stalks Diced
- ✓ 1/4 Cup of Mayonnaise
- ✓ 1/4 Cup of Sour Cream
- ✓ Tsp Salt & Pepper to Taste,
(Start with 1/4 tsp each)
- ✓ 1/4 tsp to Taste of Dried Dill

DIRECTIONS

1. Remove crab from package and separate flakes.
2. Chop and shred the crab in a large bowl.
3. Add all other ingredients and mix well.
4. Refrigerate 2-3 hours or overnight to blend flavors.
5. Serve with crackers for a snack or deli rolls for a crab salad sandwich.



TBCAUGUSTA



TBCAUGUSTA.ORG



LOW COUNTRY BOIL

(MAIN COURSE)

INGREDIENTS

- ✓ 1 16oz Zatarain's Crawfish, Shrimp and Crab Boil Seasoning
- ✓ 1 lb Kielbasa Sausage
- ✓ 2-4 lbs. Raw Shrimp in Shells
- ✓ 2-4 Crabs (optional)
- ✓ 6 Baby Potatoes
- ✓ 2-6 Ears of Corn on the Cob
- ✓ 2-6 Boiled Eggs (optional)

DIRECTIONS

1. Boil up to a gallon of water in a stock pot.
 2. Add the shrimp and crab boil seasoning to the water.
 3. Next add in your corn, sausage, and potatoes. Boil for 20 minutes or until almost tender.
 4. Lower your water to a simmer. Add your shrimp, crab, and eggs. Simmer for 15 minutes or until shrimp turn pink - don't overcook the shrimp.
- *Note* if you don't like kielbasa you can use Turkey Sausage*

SIDE ITEMS

- ✓ Dirty Rice - Zatarain's Dirty Rice Dinner Mix
- ✓ Gravy - Louisiana Fish Fry Products Cajun Etouffee Base
- ✓ French Bread






LEMON LUSH

(DESSERT)

INGREDIENTS

- ✓ 2 Cups All-Purpose Flour
- ✓ 1 Cup Butter, softened
- ✓ 2 (8 ounce) Packages Cream Cheese
- ✓ 1 (3.4 ounce) Package of Instant Lemon Pudding Mix
- ✓ 1 Cup White Sugar
- ✓ 3 ½ Cups Milk
- ✓ 1 (12 ounce) Container Frozen Whipped Topping, thawed

DIRECTIONS

1. Preheat oven to 350 degrees F. In a medium bowl, combine the flour and butter using a pastry cutter or spatula until a ball forms. Add 1 cup of your choice of nuts if desired. Press into the bottom of a 9 x 13 baking dish.
 2. Bake for 25 minutes in the preheated oven, or until lightly golden. Remove from oven and allow to cool completely.
 3. In a medium bowl, beat the cream cheese and sugar together until smooth and well blended. Spread evenly over the cooled crust. In another bowl, whisk together the lemon pudding mix and milk for 3 to 5 minutes. Spread over the cream cheese layer. Chill until set, then top with whipped topping.
- 



TBCAUGUSTA



TBCAUGUSTA.ORG