

# Shrimp Au Gratin

2 1/2 quarts water

3 lb raw shrimp

1/3 cup butter

1/3 cup flour

1 cup chicken broth

1 cup heavy cream

1 cup (4 oz) shredded Swiss cheese

2 1/2 Tbsp dry sherry

1 tsp Worcestershire sauce

1/4 tsp salt

1/8 tsp white pepper

1/8 tsp hot sauce

3 Tbsp grated Parmesan cheese

Bring water to boil in large pot. Cook shrimp 3 - 5 minutes; drain. Rinse with cold water; peel.

Melt butter in large saucepan over low heat. Add flour, stirring until smooth. Cook, stirring constantly, 1 minute. Gradually add broth and cream. Cook over medium heat, stirring constantly until mixture is thickened and bubbly. Add Swiss cheese and next 5 ingredients, stirring until cheese melts. Stir in shrimp.

Spoon mixture into a lightly greased 2-quart baking dish; sprinkle with Parmesan cheese.

Bake in preheated 350 degree oven for 40 minutes or until heated and bubbly.

Serve over angel hair pasta. Makes 6 servings.