

Shrimp Veiness-from The Frugal Girl



2 tablespoons onion
6 mushrooms, sliced
1/2 cup (1 stick) butter
1 tablespoon flour
1/2 cup chicken broth
1/2 cup cream
2 tablespoons lemon juice
1 tablespoon white cooking wine
1 teaspoon dill
1 pound shrimp, cooked, peeled, and sliced in half lengthwise
2-3 cups cooked rice

In a saucepan over medium heat, saute onions and mushrooms in butter until onion is softened. Whisk in flour. After whisking in flour, whisk in chicken broth, cream, lemon juice, wine, and dill. Cook and stir over medium heat until sauce boils. Boil and stir for 1 minute to thicken sauce. Add salt and pepper to taste (I usually add none, but if your butter and broth are unsalted, you may need to add salt).

Stir shrimp into sauce. Place rice into an 8x8 inch baking dish and pour the sauce evenly over top. Cover pan with foil and bake at 350° F for 15-20 minutes, or until heated through.

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