**SHRIMP STUFFED EGGPLANT:** MARY TROENDLE

4 EGGPLANTS STEAMED, PEELED AND CHOPPED

5 LBS SHRIMP CLEANED, PEELED AND CHOPPED

5 ONIONS CHOPPED

1 STALK OF CELERY CHOPPED

¾ BUNCH OF PARSELY CHOPPED

1 STICK OF BUTTER

1 REISING BREAD CRUMBS PLAIN , WHOLE BAG

SALT AND PEPPER TO TASTE

MELT BUTTER, AND COOK GREENS TIL TRANSPARENT

ADD GARLIC AND SHRIMP

THICKEN WITH BREAD CRUMBS UNTIL DESIRED CONSISTENCY

BAKE 350\* FOR 30 MINUTES