

Seafood Casserole With Wine, Shrimp, and Crabmeat

By [Diana Rattray](#) Updated 06/08/19



Dorling Kindersley/Getty Images

A splash of sherry or white wine adds flavor to the seasoned white sauce for this easy seafood casserole. [Shrimp](#), lobster, and [crabmeat](#) are the shellfish featured in this dish. Serve it with pasta or crusty rolls or garlic bread and a salad.

The casserole also makes a nice dish for a dinner party or brunch. Keep it warm on a warming tray or in a chafing dish.

Ingredients

- 5 tablespoons butter (divided)

- 4 ounces mushrooms (sliced)
- 12 to 16 ounces shrimp (medium to large, cooked and cut up)
- 8 ounces lobster meat
- 4 ounces crabmeat
- 1/4 cup flour
- 2 cups milk
- Dash salt (or to taste)
- Dash pepper (or to taste)
- 1/4 teaspoon paprika
- 1 to 2 teaspoons chives (snipped)
- 1 to 2 teaspoons parsley (finely chopped)
- 2 tablespoons dry white wine (or sherry)
- 2 to 4 tablespoons Parmesan cheese

Nutritional Guidelines (per serving)	
625	Calories
36g	Fat
24g	Carbs
49g	Protein

See Full Nutritional Guidelines

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

Steps to Make It

1. Gather the ingredients.
2. Heat the oven to 350 F (180 C/Gas 4).

3. Melt 1 tablespoon of butter in a medium saucepan or sauté pan over medium heat. Add the sliced mushrooms and cook, stirring, until they are tender.
4. In a buttered 1 1/2-quart [casserole](#), combine the seafood. Add the cooked mushrooms.
5. Add the remaining 4 tablespoons of butter to the saucepan, and place it over medium-low heat; stir in flour until smooth and bubbly. Continue cooking, stirring, for 2 minutes.
6. Gradually add the milk, stirring constantly. Continue to cook over low heat, stirring constantly, until the sauce is thickened and bubbly. Stir in the seasonings, herbs, and wine.
7. Gently stir sauce into seafood mixture. Sprinkle with Parmesan cheese.
8. Bake the casserole in the preheated oven for 20 minutes.
9. Then [broil](#) for a minute to brown top.
- 10.

FREE Southern Classics Cookbook

With this cookbook, you're never more than a few steps away from a down home dinner. Get it free when you sign up for our newsletter.

Rate This Recipe

**I don't like this at all. It's not the worst. Sure, this will do. I'm a fan—
would recommend. Amazing! I love it! Thanks for your rating!**