

Mirliton Dressing

Ingredients:

4 Mirlitons (or Chayotes)
1 onion, chopped
1 bunch green onions, chopped
4-5 toes garlic, mined
1/2 cup chopped parsley
1/2 cup celery, and green pepper
olive oil
1 cup Progresso Italian bread crumbs
1 cup freshly grated Romano cheese
1 lb. of fresh shrimp, peeled and cut into pieces
2 tsp. oregano, 4 tsp. thyme, salt & pepper to taste

Directions:

Boil Mirlitons whole until tender . . . but not mushy. Peel, remove seed in center and cut into cubes. Reserve boiling liquid (you may need this to add to dressing to loosen). In a large pan, saute vegetables in olive oil until limp; add shrimp. Cook until shrimp are pink -- about one minute -- set aside. In a large bowl, mix chopped Mirlitons with oregano, thyme, salt & pepper. Add bread crumbs (about 3/4 cup). Add 3/4 cup grated Romano cheese. Stir well and mash with potato masher until a little lumpy. Add vegetables and loosen as needed. Place in a greased casserole dish. Sprinkle with 1/4 cup bread crumbs, then 1/4 cup grated cheese. Dot with pieces or margarine. Bake at 375 degrees until bubbly. Brown top under broiler.

You may freeze it before or after baking.