

Seafood Casserole

- 1 1/2 cups uncooked barley
- 1 pound medium-size raw shrimp, peeled and deveined
- 1/2 pound white fish fillets, cut into chunks
- 1/2 pound scallops, quartered
- 1/2 cup butter
- 1 green bell pepper, chopped
- 1 onion, chopped
- 3 celery ribs, chopped
- 2 garlic cloves, minced
- 4 green onions, chopped
- 2 (10 3/4 ounce) cans cream of shrimp soup, undiluted
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup (4 ounces) shredded Cheddar-colby cheese blend
- 1/2 cup crumbled cooked House-Autry Buttermilk Cornbread

Prepare barley according to package directions. Melt butter in a large skillet over medium heat; add bell pepper and next 4 ingredients, and sauté 10-12 minutes or until tender. Stir in soup, shrimp, fish fillets, scallops, salt and pepper; cook 3 minutes or until seafood is cooked throughout.

Combine seafood mixture and barley. Pour into a lightly greased 13x9 inch baking dish. Sprinkle with 1 cup shredded cheese and 1/2 cup crumbled House-Autry Cornbread.

Bake at 350 degrees for 25 minutes or until cheese melts and bubbly throughout.