TIM FARMER'S COUNTRY KITCHEN

3-MEAT CASSEROLE

4 chicken breasts

Smoked sausage links

Tony Chachere's seasoning

1 pound of shrimp

Butter

1/3 onion

2 cups mushrooms

Salt and pepper

Artichokes

White Sauce

7 tablespoons butter

7 tablespoons flour

3 cups half and half

White pepper

Nutmeg

1/2 cup white wine

1 tablespoon Worcestershire sauce

Season chicken with Tony Chachere's and put in oven with sausage at 350 degrees for 1 1/2 hours. Remove and let cool. Boil shrimp until done, drain and let cool. Chop all meat into bite sized pieces and set aside. For vegetables, add butter to a pan and cook onions and mushrooms until soft (season with salt and pepper). Pour meat into greased baking dish and top with vegetables. Add in artichokes as well. Mix together white sauce in separate pan until thickened and combined and pour over meat and veggies. Put in oven at 375 degrees for 45 minutes.