

Shrimp Mold

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Yield: 4 cup mold

*1 can (10-3/4 ounce)
tomato soup
1 package (8 ounce) cream
cheese
1 envelope unflavored
gelatin
1 cup celery, diced
1 small onion, grated
1/2 cup mayonnaise
1 pound cooked shrimp (or
two 6 ounce cans, drained)*

Preparation Time: 15 minutes

In a saucepan over low heat, place the soup and cream cheese. Heat until the cheese melts.

Add the gelatin, celery, onion, mayonnaise and shrimp. Mix well.

Pour into a well-oiled four-cup mold.

Refrigerate.

Serve with a variety of crackers.

Per Serving (excluding unknown items): 2069 Calories; 177g Fat (73.5% calories from fat); 30g Protein; 114g Carbohydrate; 5g Dietary Fiber; 293mg Cholesterol; 2330mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 2 1/2 Vegetable; 23 Fat; 5 Other Carbohydrates.