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# Garlic Shrimp Ball

*Sarah Gregorie Miller*

*Party Recipes from the Charleston Junior League - 1993*

**1 1/2 pounds shrimp, cooked, peeled and deveined**

**2 hard-cooked eggs (optional), mashed**

**4 tablespoons mayonnaise**

**1/4 teaspoon garlic powder**

**salt (to taste)**

**freshly ground pepper (to taste)**

**parsley sprigs (for garnish)**

Place the shrimp in the bowl of a food processor. Process until finely ground. Transfer to a large bowl. Add the eggs, mayonnaise, garlic powder, salt and pepper. Mix well.

Shape the mixture into a ball. Place the ball on a serving plate. Garnish with parsley sprigs.

Serve with crackers.

Yield: 15 to 20 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 1118 Calories; 58g Fat (47.5% calories from fat); 138g Protein; 6g Carbohydrate; trace Dietary Fiber; 1054mg Cholesterol; 1321mg Sodium. Exchanges: 0 Grain(Starch); 19 1/2 Lean Meat; 4 Fat.*