

# Rich Mans Dip

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

## Servings: 8

*1 envelope unflavored gelatin*  
*2 tablespoons cold water*  
*1 can tomato soup*  
*1 carton (8 ounce) cream cheese*  
*1 cup chopped onion*  
*1/2 cup chopped green bell pepper*  
*1/2 cup chopped celery*  
*1 cup mayonnaise*  
*2 cans (6 ounce ea) shrimp, drained*

Soften the gelatin in cold water.

In a saucepan, heat the soup and cream cheese until the cream cheese melts, stirring constantly. Cool for 30 minutes.

Add the onion, bell pepper, celery, mayonnaise and shrimp. Beat until well mixed.

Chill for two to three hours.

Serve with crisp bite-size fresh vegetables.

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Per Serving (excluding unknown items): 362 Calories; 34g Fat (79.8% calories from fat); 4g Protein; 15g Carbohydrate; 1g Dietary Fiber; 44mg Cholesterol; 366mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 4 Fat; 1/2 Other Carbohydrates.