
Angie`s Shrimp Bites (Hot)

Robin Allen Rodenberg

Party Recipes from the Charleston Junior League - 1993

1/4 cup ketchup

1/4 cup mayonnaise

1/4 cup grated sharp Cheddar cheese

5 slices white bread, crusts removed and cut into quarters

20 medium-size shrimp, cooked, peeled and deveined

Preheat the broiler.

In a small bowl, mix together the ketchup, mayonnaise and cheese.

Place the bread squares on an ungreased baking sheet and broil until light golden brown, about 2 minutes (watch carefully).

Remove the toasts from the oven. Turn over each square, and place one shrimp on the untoasted side. Spoon one tablespoon of the cheese mixture on top of each shrimp.

Broil until the sauce bubbles, about 2 minutes.

Yield: 20 toast bites

Appetizers

Per Serving (excluding unknown items): 918 Calories; 53g Fat (51.1% calories from fat); 36g Protein; 79g Carbohydrate; 4g Dietary Fiber; 203mg Cholesterol; 1874mg Sodium. Exchanges: 4 Grain(Starch); 3 1/2 Lean Meat; 5 Fat; 1 Other Carbohydrates.