
Shrimp Bread

Elizabeth L Lee

Party Recipes from the Charleston Junior League - 1993

16 ounces cream cheese, room temperature
1 package (.6 ounce) Italian salad dressing mix
1 jar (4 ounces) pimiento, drained and chopped
1 pound shrimp, cooked, peeled and deveined - chopped fine
1 long loaf French or rye bread, cut into four pieces
1/2 cup mayonnaise
1/2 cup chopped parsley

In a medium bowl, combine the cream cheese, salad dressing mix, pimiento and shrimp. Blend well.

Hollow out the pieces of bread.. Spread the entire circumference of the interior with mayonnaise. Sprinkle the parsley over the mayonnaise.

Pack the shrimp mixture into the bread. Wrap each piece in plastic wrap. Chill for several hours.

To serve: Cut into slices approximately 1/2-inch thick.

Yield: 30 slices

Appetizers

Per Serving (excluding unknown items): 2867 Calories; 259g Fat (79.9% calories from fat); 128g Protein; 19g Carbohydrate; 1g Dietary Fiber; 1226mg Cholesterol; 2656mg Sodium. Exchanges: 18 Lean Meat; 1/2 Vegetable; 37 Fat.