
Shrimp Mold II

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Party Recipes from the Charleston Junior League - 1993

1 pound small shrimp, cooked, peeled and deveined
1 cup celery, finely chopped
1 medium onion, finely chopped
1 cup mayonnaise
1/8 teaspoon seasoned salt
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3 drops Tabasco sauce
2 teaspoons fresh lemon juice
1 can (10-3/4 ounces) condensed tomato soup, undiluted
8 ounces cream cheese
1 1/2 tablespoons unflavored gelatin
1/4 cup cold water

Oil a one-quart mold, preferably a shrimp mold.

In a large bowl, combine the shrimp, celery, onion and mayonnaise. Add the seasoned salt, salt, Tabasco and lemon juice. Toss to combine.

Heat the soup in a saucepan over very low heat. Add the cream cheese and stir until it is melted.

Place the gelatin and water in a medium bowl. Stir to dissolve the gelatin. Pour the tomato and cream cheese mixture into the gelatin and mix well.

Fold the gelatin mixture into the shrimp mixture. Pour into the prepared mold. Refrigerate overnight.

Unmold and serve with crackers.

Yield: 15 to 20 servings

Appetizers

Per Serving (excluding unknown items): 3169 Calories; 278g Fat (76.0% calories from fat); 119g Protein; 78g Carbohydrate; 5g Dietary Fiber; 1016mg Cholesterol; 4570mg Sodium. Exchanges: 2 Grain(Starch); 15 Lean Meat; 2 1/2 Vegetable; 0 Fruit; 31 1/2 Fat; 1 1/2 Other Carbohydrates.