
Shrimp Pate`

Catherine Gazes

Party Recipes from the Charleston Junior League - 1993

Servings: 10

The pate' can be placed in a fish mold and decorated with sliced almonds for scales and an olive for the eye.

3 ounces cream cheese, room temperature
2 tablespoons mayonnaise
3 to 6 tablespoons butter, melted
1 small onion, minced
1/4 cup celery, minced
juice of one lemon
dry mustard (to taste)
salt (to taste)
freshly ground pepper (to taste)
garlic salt (to taste)
2 tablespoons brandy or sherry
1 pound shrimp, cooked, peeled, deveined and mashed

Oil a one-quart fish mold or other one-quart mold.

Place the cream cheese in a shallow medium-size bowl. Add the mayonnaise and melted butter. Beat well.

Add the onion, celery, lemon juice, mustard, salt, pepper, garlic salt, brandy and shrimp. Use a fork to blend well.

Place the mixture in the prepared mold. Refrigerate for twelve to twenty-four hours.

(The pate' may also be frozen.)

Appetizers

Per Serving (excluding unknown items): 346 Calories; 34g Fat (86.4% calories from fat); 10g Protein; 2g Carbohydrate; trace Dietary Fiber; 154mg Cholesterol; 392mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Vegetable; 6 1/2 Fat.