
Shrimp Spread II

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Party Recipes from the Charleston Junior League - 1993

16 ounces cream cheese, room temperature
juice of one lemon
1/2 teaspoon Worcestershire sauce
1/8 teaspoon garlic powder
1/4 cup mayonnaise
1 jar (10 ounces) green salad olives with pimientos, drained and diced
1 pound small shrimp, cooked, peeled, deveined and diced
parsley sprigs or lemon curls (for garnish)

In a large bowl, place the cream cheese, lemon juice, Worcestershire sauce and garlic powder. Using an electric mixer, cream together until smooth. Add the mayonnaise and mix well.

Pat dry the olives and shrimp. Fold into the cheese mixture. Transfer the mixture to a plate. Form into the shape of a ring mold.

Cover with plastic wrap. Refrigerate overnight.

Garnish the plate with parsley or lemon curls. Serve the mold with crackers.

Appetizers

Per Serving (excluding unknown items): 2462 Calories; 212g Fat (76.9% calories from fat); 127g Protein; 16g Carbohydrate; trace Dietary Fiber; 1207mg Cholesterol; 2350mg Sodium. Exchanges: 0 Grain(Starch); 17 1/2 Lean Meat; 33 Fat; 0 Other Carbohydrates.