

Bill's Shrimp Mold

Helen Palecki

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 can tomato soup
1 package (8 ounce) cream
cheese, softened
1 package unflavored
gelatin
1/4 cup boiling water
2 cans shrimp
3/4 cup celery, finely
chopped
1 cup mayonnaise
salt (to taste)
pepper (to taste)
garlic powder (to taste)*

In a saucepan, combine the cream cheese and tomato soup over low heat. Stir to blend well..

In a bowl, dissolve the gelatin in the boiling water. Add to the soup mixture. Let stand for 30 minutes (VERY IMPORTANT).

In a bowl, mash the drained shrimp. Add the celery, mayonnaise, salt, pepper and garlic powder. Add to the soup mixture.

Place the shrimp mixture in a mold (A fish shape is ideal). Allow at least overnight to set.

Per Serving (excluding unknown items): 2823 Calories; 270g Fat (81.9% calories from fat); 32g Protein; 103g Carbohydrate; 2g Dietary Fiber; 350mg Cholesterol; 2945mg Sodium. Exchanges: 1/2 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 31 Fat; 5 Other Carbohydrates.