
Shrimp Salad Spread

Judy Petrovich - Hudson's South Bend

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 8

1 can (10-3/4 ounce) tomato soup
1 package (8 ounce) cream cheese, cut up
1 1/2 tablespoons unflavored gelatin
1/4 cup cold water
3/4 cup finely chopped onion
3/4 cup finely chopped celery
2 cans (4-1/4 ounce ea) shrimp, drained
1 cup mayonnaise

In a small saucepan, heat the undiluted soup to boiling. Stir in the cream cheese until melted.

Soften the gelatin in water. Stir into the soup mixture. Cool slightly.

Stir in the onion, celery, shrimp and mayonnaise. Pour the mixture into a five-cup mold greased with mayonnaise.

Refrigerate for several hours or overnight until firm.

Unmold onto a serving plate. Serve with crackers.

Appetizers

Per Serving (excluding unknown items): 329 Calories; 34g Fat (87.8% calories from fat); 4g Protein; 7g Carbohydrate; 1g Dietary Fiber; 44mg Cholesterol; 349mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 4 Fat; 0 Other Carbohydrates.