

Shrimp Mold

Written by

Perfect appetizer when hosting a spring or summer outdoor luncheon. . .

- 1 10 ³/₄-ounce can tomato soup, condensed
- 1 8-ounce package of cream cheese, cut into blocks
- 2 TBS unflavored gelatin
- ½ cup water
- 1 cup mayonnaise
- 2 cups boiled shrimp, peeled, deveined, and chopped
- 1 ½ cups green onions, sliced
- ½ cup finely chopped bell pepper
- 2 cloves garlic, crushed and finely minced
- ½ cup finely minced celery
- ½ tsp Tony Chachere's Seasoning Mix
- 1 tsp Tabasco sauce
- Parsley used as garnish
- Crackers or French bread rounds

1. Into a medium saucepan over low heat, add soup and cream cheese allowing cheese to melt into the soup; whisk well
2. In a small bowl, mix gelatin with water and stir until gelatin has dissolved; add to soup mixture; remove from heat
3. Add mayonnaise, using whisk to blend
4. All all remaining ingredients except for parsley and whip together with whisk until well blended
5. Return to heat and cook, stirring constantly, for 3 minutes;
6. Pour into a lightly greased mold pan and refrigerate overnight; remove carefully from mold; loosen sides with small knife and turn onto a serving plate
7. Garnish with parsley and serve with crackers or French bread

Serves 10-12

Shrimp Mold

Written by
