

Pat's Shrimp Delight Mold

*from **In Our Grandmothers' Kitchens***

Ingredients:

1 can (10-3/4 ounces) condensed tomato soup
8 ounces cream cheese
1 package (1/4 ounce) gelatin
1/2 cup lukewarm water
1/2 cup diced onion
1/2 cup diced celery or cucumber (or a mixture)
1 pound cooked shrimp (canned if necessary, as it was for me recently since I couldn't get to the big city to shop!), cut up
3/4 cup mayonnaise

Instructions:

Melt the soup and cream cheese together in a large saucepan. While they are heating, dissolve the gelatin in the water.

Turn off the heat under the soup/cheese mixture and stir in the gelatin and the remaining ingredients. Pour into a greased mold and chill at least a day. Unmold carefully! (You may always just put it in a pretty bowl if molding daunts you.) Serve with buttery crackers such as Ritz. Serves 12.