

Shrimp Mousse

Use as hors d'oeuvre or appetizer.

Makes 5 cups.

Ingredients:

8 oz. cream cheese, room temperature
1 cup sour cream
1/2 cup mayonnaise
1/2 cup medium salsa
1 Tbsp. dry minced onions
1 Tbsp. Tabasco™ Green Chili Sauce
1 Tbsp. white wine worcestershire sauce
1 tsp. lemon pepper
1/2 tsp. salt
2 stalks celery, chopped fine
1 1/2 lbs. shrimp, chopped fine (save 16 for decoration)
parsley
4 Tbsp. lemon juice
1 Tbsp. plain gelatin

Method:

In a mixing bowl, blend the first 10 ingredients with the Magic Wand™ using the flat blade. Fold in the celery and shrimp.

In a small pot add lemon juice and gelatin. **Melt**, but do not boil. Add about 3 Tbsp. of the shrimp mixture and fold together. Put the gelatin into the shrimp mixture and fold all together.

Spray a 5 or 6 cup mold with Pam™. Fill mold with mixture and refrigerate 4 to 48 hours. Unmold. Decorate with shrimp and parsley. Serve with baguettes.

***Hint:** If you add a little of the mixture to the melted gelatin, it blends easier and will not get stringy. Then fold all together.*

If you don't like to make the Shrimp Mousse, the following recipe is an easy way to serve a Shrimp Bowl.

Shrimp Bowl with Horseradish Dip

Shrimp - Ingredients:

2 lbs. cooked shrimp (I prefer tiger shrimp!)
1 lemon, cut in wedges
parsley

Method:

Put shrimp on ice and decorate with lemon and parsley.

Horseradish Sauce - Ingredients:

1 cup sour cream
1/4 cup mayonnaise
1/2 cup chili sauce
1 1/2 - 2 Tbsp. creamy horseradish
1 tsp. lemon pepper
1/2 tsp. salt, optional
1/4 tsp. sugar

Method:

In a mixing bowl blend all ingredients together and tast for salt. Serve with shrimp or chicken nuggets.

Hint: Add 3 Tbsp. light balsamic vinegar, 3 Tbsp. olive oil and 1 tsp. sugar to the horseradish sauce and use as a salad dressing.