

1960s

Shrimp Mold Deluxe



Ingredients

- 2 cans shrimp
- 1 2-ounce jar pimientos, drained
- 2 hard-cooked eggs
- 1 cup celery pieces
- 1 package lemon gelatin
- ½ cup boiling water
- ½ cup light cream
- ½ cup light mayonnaise
- 1 thin slice onion
- 1 3-ounce jar pimiento cheese
- 1 teaspoon salt

Directions

Blender-chop shrimp, pimientos, eggs, and celery separately in the blender container. Place in bowl. Put gelatin into the blender container and add boiling water. Cover and process at **STIR** until dissolved. Add remaining ingredients and process at **MIX** until smooth. Pour over mixture in bowl and mix well. Pour into well-greased 1-quart mold and chill thoroughly.