

## MOLDED SHRIMP SALAD

MOM

1. DISSOLVE 2 TBSP GELATIN IN 1 CUP COLD WATER
2. MELT OVER HOT WATER UNTIL CLEAR, COOL UNTIL TEPID
3. MIX TOGETHER 8 HARD COOKED EGGS CHOPPED, 1 CUP DICED CELERY, 1 MED GREEN PEPPER DICED, 1 SMALL BOTTLE STUFFED OLIVES, CHOPPED
4. FOLD TOGETHER 1 CUP MAYONNAISE, 1 CUP CREAM WHIPPED, GELATIN, 1-1/2 TEAS SALT, JUICE OF 1 SMALL LEMON, AND EGG MIXTURE.
5. POUR INTO MOLDS. CHILL THOROUGHLY
6. AT LEAST FOUR HOURS BEFORE SERVING MIX:
  - 1-1/2 CUP MAYONNAISE
  - 1/2 CUP CREAM WHIPPED
  - 1/4 CUP CATSUP
  - 1/2 BOTTLE HOASES' COCKTAIL SAUCE
  - 1 TBSP HORSERADISH
  - 1 TBSP WORCESTERSHIRE SAUCE
7. POUR OVER 1-1/2 POUND SHRIMP

**MOLDED SHRIMP SALAD CONTINUED**

- 8. REFRIGERATE THREE HOURS**
- 9. UNMOLD. SERVE DRESSING IN CENTER**
- 10. GARNISH WITH ORANGE AND GRAPEFRUIT SECTIONS MARINATED  
IN FRENCH DRESSING**

**SERVES 13 FULL JELLO MOLDS**