

New Orleans Shrimp Pate
Submitted (and modified) by Elizabeth Mandel

Ingredients

- 4 tsp (2 packages) plain gelatin
- ¼ c cold water
- 1 ½ cups peeled, cooked shrimp meat
- 1/3 cup minced_onion
- ½ cup unsalted butter
- 1 Tbsp prepared horseradish
- ½ teaspoon salt
- 3 Tablespoons fresh lemon juice
- 2/3 cup mayonnaise
- 4-8 dashes Tabasco sauce (to taste)
- 4 small splashes of Worcestershire sauce

Directions

1. Dissolve gelatin in cold water
2. Melt butter and sauté onion until softened but not browned
3. Add shrimp and sauté gently over medium low heat until barely cooked (pink and opaque throughout).
4. Combine all but dissolved gelatin in food processor and blend until smooth.
5. Transfer to bowl and stir in gelatin until well blended.
6. Pack firmly into 3-cup mold.
7. Chill overnight. Unmold and serve with small rosemary biscuits or toast rounds.

