

# Shrimp Sauce

*Ann d Laird*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

*1 can (10-3/4 ounce) cream  
of shrimp soup  
1/2 soup can milk  
2 tablespoons lemon juice*

In a small saucepan, heat together the soup, milk and two tablespoons of lemon juice until heated through.

Serve with crab croquettes.

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Per Serving (excluding unknown items): 173 Calories; 9g Fat (47.1% calories from fat); 7g Protein; 17g Carbohydrate; trace Dietary Fiber; 34mg Cholesterol; 1036mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 1/2 Non-Fat Milk; 1 1/2 Fat.