## **Shrimp Spread**

Shirley A. Toche - Ocean Springs, MS Southern Living - 1987 Annual Recipes

## Yield: 1 1/4 cups

1 1/2 cups water
1/2 pound medium unpeeled shrimp
1/2 cup butter or margarine, softened
1 teaspoon prepared horseradish
dash garlic powder
dash salt
dash hot sauce
paprika

Bring the water to a boil. Add the shrimp. Cook for 3 to 5 minutes. Drain well. Rinse with cold water. Chill. Peel and devein the shrimp.

Add the shrimp to a food processor bowl. Cover. Process until finely chopped.

Add the butter, horseradish, garlic powder, salt and hot sauce. Process until smooth.

Spoon the shrimp into a serving dish. Sprinkle with paprika.

Serve with assorted crackers.

Per Serving (excluding unknown items): 815 Calories; 92g Fat (99.2% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 248mg Cholesterol; 963mg Sodium. Exchanges: 0 Lean Meat; 18 1/2 Fat; 0 Other Carbohydrates.

**Appetizers** 

Carbohydrate (g):

## Day Camina Mutritional Analysis

Calories (kcal): % Calories from Fat:	815 99.2%	Vitamin B6 (mg): Vitamin B12 (mcg):	trace .1mcg
% Calories from Carbohydrates:	0.3%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.5%	Riboflavin B2 (mg):	trace
Total Fat (g):	92g	Folacin (mcg):	6mcg
Saturated Fat (g):	57g	Niacin (mg):	trace
Monounsaturated Fat (g):	27g	Caffeine (mg):	0mg 0
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	0 0 0%
Cholesterol (mg):	248mg	<del></del>	

1g

Food Exchanges

Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	963mg	Vegetable:	0
Potassium (mg):	42mg	Fruit:	0
Calcium (mg):	37mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	18 1/2
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	3468IU		
Vitamin A (r.e.):	858 1/2RE		

## **Nutrition Facts**

Calories 815	Calories from Fat: 809
	% Daily Values*
Total Fat 92g	142%
Saturated Fat 57g	286%
Cholesterol 248mg	83%
Sodium 963mg	40%
Total Carbohydrates 1g	0%
Dietary Fiber trace	1%
Protein 1g	
Vitamin A	69%
Vitamin C	2%
Calcium	4%
Iron	1%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.