
Brain Spread

Ingredients and Supplies

- 1 can (10³/₄-ounces) cream of mushroom soup
- 8-ounces cream cheese, softened
- 1 envelope (1/4-ounce) unflavored gelatin, softened in 1/4 C water
- 1 bunch green onions, chopped
- Various canned seafood such as:
 - Baby shrimp
 - Clams
 - Salmon
- 1 C mayonnaise
- 1 T lemon juice
- Tabasco **or** Creole seasoning to taste
- 1 brain mold

Procedure

Heat soup, undiluted, and mix in the cream cheese. Stir in softened gelatin and blend well. Fold in remaining ingredients and pour into a lightly-oiled brain mold. Chill until firm. Unmold brain onto a plate. Serve with crackers for dipping.





Eyeball Crackers