

Sometimes new recipes come from happy coincidences. Our Super Bowl menu was going to be 1950's cocktail party recipes. Tomato aspic was on the list. But I was going to do the tomato aspic/avocado mousse that I've made for several parties. The pantry wasn't cooperating. I found huge bottles of V8 but nothing the size I wanted. But there was a quart of Clamato. As I carried it into the kitchen my mind went to Bloody Marys. Hmm, what if I made my regular tomato aspic recipe and kicked it up with Bloody Mary seasonings? And, instead of the avocado mousse I'd do a shrimp and crab salad. A plan was born.

What did we think? Well, other than the ummmmm's it was pretty quiet. Then, everyone went back for seconds. I think this one was a touchdown!

Bloody Mary Tomato Aspic

Ingredients

4 c Clamato
2 packets gelatin
1 ½ T Lemon juice
½ T Red wine vinegar
1 T Worcestershire sauce
1 t Sugar
½ t Garlic powder
½ t Celery salt
½ t Lawry's seasoned salt
½ t Onion powder

Seafood Salad

Ingredients

1 lb 20-25 shrimp, chopped
8 Oz lump crabmeat
½ Orange bell pepper, chopped
½ Red onion, chopped
½ Jalapeno, minced
3 Celery ribs, chopped
½ Cucumber, peeled, seeded and chopped
12 Cherry tomatoes, chopped
3 T Extra virgin olive oil
3 T lime juice
¼ c Cilantro, minced

Directions:

Pour some of the clamato in a small bowl. Sprinkle the gelatin on top of it to allow it to soften. Put the rest of the aspic ingredients in a saucepan and heat gently. Add the gelatin mix and stir until the gelatin dissolves. Pour into a mold and chill overnight.

Just before serving, mix all of the salad ingredients. Unmold the aspic onto a plate and spoon the seafood salad around it.