

New Orleans Shrimp Patties

1 sm. onion diced
2 stalks celery diced
2 cloves garlic chopped
1T olive oil
1 T lemon juice
1 lb boiled **Louisiana** shrimp (if you are going to boil the shrimp yourself, buy a good Shrimp and Crab boil product, and follow instruction) peeled and diced
1 lg. can cream of mushroom soup
¾ cup Italian bread crumbs
½ cup shredded swiss cheese
½ cup shredded parmesan cheese
Salt and pepper to taste
48 Haydel's Bakery Pattie Shells

Sautee onions, celery and garlic in the oil. Add the shrimp and lemon juice Add cream of mushroom soup, and salt and pepper. Bring to a light boil. Add bread crumbs, swiss cheese, and parmesan. Stir until melted completely. If consistency is very thin add a little more bread crumbs. It should be the consistency of thick pudding . Fill a pastry bag and pipe into each shell. Bake at 350° for 10-15 min.

NOTE: If you do not have a pastry bag fill a large ziplock bag and cut the corner to pipe filling into each shell