

Ekaterina Mikova's Shrimp a la Russe

- 1 – 6 oz can – Tiny Shrimp
- 1 – 8 oz – Cream Cheese/Softened
- 1 – small can – Diced Black Olives
- Cocktail Sauce
- Crackers

Mix shrimp, cream cheese and olives together. Form in a ball for dish. Spread crackers around dish. Top with cocktail sauce. And you thought haute cuisine was hard, didn't you?