

Clam Dip

Mrs. Norman Saurage III

River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

Yield: 1 pint

- 1 clove garlic
- 1 package (8 ounce) cream cheese
- 2 teaspoons lemon juice
- 1 1/2 teaspoons Worcestershire sauce
- 1/2 teaspoon salt
- 1 can (7 ounce) minced clams, drained (liquid reserved)
- 1/3 tablespoon clam broth
- dash freshly ground black pepper

Rub a mixing bowl with the clove of garlic which has been cut in half.

Place the cream cheese in the bowl and cream it until smooth.

Gradually add the remaining ingredients, blending well. (If a thinner dip is desired, add more clam broth.)

Serve with potato chips, corn chips or melba rounds.

Per Serving (excluding unknown items): 823 Calories; 81g Fat (87.0% calories from fat); 18g Protein; 9g Carbohydrate; trace Dietary Fiber; 255mg Cholesterol; 1826mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 15 Fat; 0 Other Carbohydrates.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	823	Vitamin B6 (mg):	.1mg
% Calories from Fat:	87.0%	Vitamin B12 (mcg):	1.0mcg
% Calories from Carbohydrates:	4.5%	Thiamin B1 (mg):	trace
% Calories from Protein:	8.5%	Riboflavin B2 (mg):	.5mg
Total Fat (g):	81g	Folacin (mcg):	32mcg
Saturated Fat (g):	51g	Niacin (mg):	trace
Monounsaturated Fat (g):	23g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	0
Cholesterol (mg):	255mg	% Refused:	0.0%
Carbohydrate (g):	9g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
	18g		2 1/2

