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# Clam Pot (Hot)

*Jane Grote Hipp*

*Party Recipes from the Charleston Junior League - 1993*

**3 cans (6-1/2 ounce ea) minced clams, two cans drained, one can liquid reserved**

**16 ounces cream cheese, room temperature**

**2 teaspoons chopped chives**

**2 teaspoons Worcestershire sauce**

**1/2 teaspoon salt**

**2 teaspoons fresh lemon juice**

**6 drops Tabasco sauce**

**1 tablespoon fresh parsley, minced**

**2 large round loaves sourdough bread**

**paprika (for garnish)**

Preheat the oven to 250 degrees.

In a blender, place the clams, reserved clam liquid, cream cheese, chives, Worcestershire sauce, salt, lemon juice, Tabasco sauce and parsley. Blend until smooth.

Cut the top off one of the loaves of bread. Set it aside to use as a lid. Remove some of the inside of the loaf to form a cavity large enough to hold the dip. Cut the bread removed from the cavity into pieces for dipping. Cut the second loaf into pieces.

Pour the clam mixture into the cavity of the first loaf. Replace the lid. Wrap tightly in heavy aluminum foil. Place on a baking sheet. Bake for three hours.

Wrap the bread pieces in aluminum foil. Place in the oven with the clam pot for the last 30 minutes of baking time.

Place the clam pot on a warm tray. Remove the lid and sprinkle the dip with paprika.

Surround the clam pot with the bread pieces.

Yield: 12 to 16 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 1733 Calories; 160g Fat (81.8% calories from fat); 39g Protein; 41g Carbohydrate; 2g Dietary Fiber; 498mg Cholesterol; 2814mg Sodium. Exchanges: 2 Grain(Starch); 5 Lean Meat; 0 Vegetable; 0 Fruit; 29 Fat; 0 Other Carbohydrates.*