

He-Man Clam Dip

Louise Plunckett - Decatur, GA

Treasure Classics - National LP Gas Association - 1985

Yield: 2 1/2 cups

*1 can (7 ounce) minced
clams, drained
1/2 cup mayonnaise
1/2 cup sour cream
2 teaspoons onion juice
1/4 teaspoon salt
dash pepper
4 strips crisp fried bacon,
crumbled
additional crisp fried
crumbled bacon (for
garnish)
paprika (for garnish)*

Preparation Time: 30 minutes

In a bowl, combine the clams, mayonnaise, sour cream, onion juice, salt, pepper and bacon in the order listed.

Garnish with additional crumbled bacon and paprika, if desired.

Chill for one hour.

Serve with chips.

Per Serving (excluding unknown items): 1035 Calories; 118g Fat (96.4% calories from fat); 5g Protein; 5g Carbohydrate; 0g Dietary Fiber; 90mg Cholesterol; 1219mg Sodium. Exchanges: 1/2 Non-Fat Milk; 13 Fat.