

Hot Clam Dip

Mrs David W Cox

St Timothy's - Hale Schools - Raleigh, NC - 1976

*2 cans minced clams,
drained
3 tablespoons lemon juice
1 1/2 tablespoons
Worcestershire sauce
3 packages (8 ounce ea)
cream cheese
1/2 onion, chopped
1/4 teaspoon cayenne
pepper*

Preparation Time: 10 minutes

In a bowl, combine all of the ingredients. Place the contents in a double boiler.

Heat thoroughly.

Transfer the dip to a chafing dish.

Serve with chips or melba toast.

Can be made ahead.

Per Serving (excluding unknown items): 2480 Calories; 243g Fat (86.5% calories from fat); 54g Protein; 31g Carbohydrate; 1g Dietary Fiber; 764mg Cholesterol; 2279mg Sodium. Exchanges: 7 1/2 Lean Meat; 1 Vegetable; 1/2 Fruit; 44 1/2 Fat; 1/2 Other Carbohydrates.