

Layered Oriental Dip

*The Clovia Recipe Collection
Best of the Best from Minnesota Cookbook*

*3/4 cup cooked chicken or turkey, finely chopped
1/2 cup fresh carrot, shredded
1/4 cup unsalted peanuts, chopped
3 tablespoons green onions, chopped
1 tablespoon fresh parsley, chopped
2 tablespoons soy sauce
1/4 teaspoon ground ginger
1 clove garlic, minced
1/2 cup Sweet and Sour Sauce
1 package (8 ounce) cream cheese, softened
1 tablespoon milk
SWEET AND SOUR SAUCE
1/4 cup brown sugar, firmly packed
2 tablespoons cornstarch
1 cup water
1/4 cup ketchup
2 tablespoons vinegar
1 tablespoon Worcestershire sauce
3 drops hot pepper sauce*

In a bowl, combine the chicken, carrot, peanuts, green onions, parsley, soy sauce, ginger and garlic. Mix well.

Cover and refrigerate for several hours to blend the flavors.

To make the Sweet and Sour Sauce: In a small saucepan, combine the sugar and cornstarch. Gradually stir in the water, ketchup, vinegar, Worcestershire and pepper sauce. Cook, stirring constantly over medium heat for about 5 minutes or until slightly thickened. Cool.

Cover and refrigerate.

To serve: In a bowl, combine the cream cheese and milk. Beat until smooth and fluffy. Spread over the bottom of a twelve-inch diameter serving platter. Spoon the chicken mixture evenly over the cream cheese. Drizzle with sauce.

Serve with Wheat Thins or other crackers.

Per Serving (excluding unknown items): 1511 Calories; 100g Fat (57.5% calories from fat); 32g Protein; 133g Carbohydrate; 8g Dietary Fiber; 257mg Cholesterol; 4059mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 1/2 Lean Meat; 2 1/2 Vegetable; 0 Non-Fat Milk; 17 1/2 Fat; 6 Other Carbohydrates.