
Smoked Oyster Dip

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

- 1 package (8 ounces) cream cheese**
- 1 1/2 cups mayonnaise**
- 4 dashes Tabasco sauce**
- 1 tablespoon lemon juice**
- 1 can (4-1/2 ounce) chopped black olives**
- 1 can (3-1/2 ounce) smoked oysters, drained and chopped**

In a bowl, combine the softened cream cheese, mayonnaise, Tabasco sauce and lemon juice. Mix well.

Add the olives and smoked oysters.

Serve with raw vegetables and crackers.

Yield: 2 cups

Appetizers

Per Serving (excluding unknown items): 3180 Calories; 361g Fat (96.6% calories from fat); 21g Protein; 8g Carbohydrate; trace Dietary Fiber; 370mg Cholesterol; 2572mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 38 1/2 Fat.