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# Tony`s Crab-Clam Dip (Hot)

*Ellen Graham Brown*

*Party Recipes from the Charleston Junior League - 1993*

Servings: 18

**2 bottles (8 ounce ea) clam juice**  
**16 ounces cream cheese, cut in chunks**  
**2 tablespoons grated onion**  
**2 tablespoons dry sherry wine**  
**white pepper (to taste)**  
**cayenne pepper (to taste)**  
**2 cans (6-1/2 ounce ea) chopped clams, undrained**  
**1 pound backfin crabmeat, picked over and shells discarded**

In a large saucepan, heat the clam juice. Add the cream cheese. Continue cooking over low heat, whisking, to form a thick, smooth mixture.

Add the onion, sherry, white pepper and cayenne pepper. Mix well. Add the chopped clams and their juice. Mix well. Gently fold in the crabmeat. Stir over low heat until heated through.

Serve in a chafing dish accompanied by large corn chips.

## **Appetizers**

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*Per Serving (excluding unknown items): 115 Calories; 9g Fat (71.6% calories from fat); 6g Protein; 2g Carbohydrate; trace Dietary Fiber; 40mg Cholesterol; 94mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 1 1/2 Fat.*