
Smoked Oyster Roll

Elizabeth L Boineau

Party Recipes from the Charleston Junior League - 1993

16 ounces cream cheese, room temperature

2 tablespoons mayonnaise

2 teaspoons Worcestershire sauce

dash Tabasco sauce

1 tablespoon grated onion

1/4 teaspoon garlic salt

salt (to taste)

freshly ground black pepper (to taste)

2 cans (3-3/4 ounce ea) smoked oysters

minced fresh parsley (for garnish)

In the bowl of a food processor, place the cream cheese, mayonnaise, Worcestershire sauce, Tabasco, onion and garlic salt. Process until smooth. Add salt and pepper to taste.

Drain the oysters. Rinse away the excess oil and pat dry. Place in a shallow bowl and mash with a fork.

Spread the cheese mixture into a rectangle on a piece of plastic wrap. Spread the oysters on top of the cheese, leaving 1/2 inch of cheese uncovered on all sides. Roll up, jelly roll fashion. Sprinkle the top of the roll with the minced parsley.

Refrigerate for three or four hours before serving.

Yield: 8 to 10 servings

Appetizers

Per Serving (excluding unknown items): 1793 Calories; 182g Fat (89.1% calories from fat); 35g Protein; 15g Carbohydrate; trace Dietary Fiber; 507mg Cholesterol; 2107mg Sodium. Exchanges: 5 Lean Meat; 0 Vegetable; 31 Fat; 0 Other Carbohydrates.