Clam and Cream Cheese Filling

Sonia Uvezian The International Appetizer Cookbook (1984)

Yield: 1 1/2 cups

 can (6-1/2 ounces) minced clams, drained
ounces cream cheese, room temperature
tablespoon fresh chives, finely chopped
teaspoons parsley, finely chopped
teaspoons onion, grated
small clove garlic (or to taste), crushed and finely chopped
teaspoons lemon juice, squeezed and strained
teaspoon Worcestershire sauce salt (to taste)
Tabasco sauce (to taste) In a bowl, combine all of the ingredients. Beat until well blended.

Taste and adjust the seasoning.

Cover and refrigerate.

For a thinner consistency, beat in about two tablespoons of sour cream.

Per Serving (excluding unknown items): 605 Calories; 59g Fat (86.8% calories from fat); 13g Protein; 7g Carbohydrate; trace Dietary Fiber; 187mg Cholesterol; 553mg Sodium. Exchanges: 2 Lean Meat; 0 Vegetable; 0 Fruit; 11 Fat; 0 Other Carbohydrates.

Sauces and Condiments

Dar Canvina Nutritianal Analysis

Calories (kcal):	605	Vitamin B6 (mg):	.1mg
% Calories from Fat:	86.8%	Vitamin B12 (mcg):	.7mcg
% Calories from Carbohydrates:	4.7%	Thiamin B1 (mg):	trace
% Calories from Protein:	8.6%	Riboflavin B2 (mg):	.3mg
Total Fat (g):	59g	Folacin (mcg):	32mcg
Saturated Fat (g):	37g	Niacin (mg):	trace
Monounsaturated Fat (g):	17g	Caffeine (mg): Alcohol (kcal):	0mg
Polyunsaturated Fat (g):	2g		0 0 0%

Cholesterol (mg):	187mg
Carbohydrate (g):	7g
Dietary Fiber (g):	trace
Protein (g):	13g
Sodium (mg):	553mg
Potassium (mg):	289mg
Calcium (mg):	150mg
lron (mg):	3mg
Zinc (mg):	1mg
Vitamin C (mg):	19mg
Vitamin A (i.u.):	2695IU
Vitamin A (r.e.):	759 1/2RE

Food Exchanges

Grain (Starch):	0
Lean Meat:	2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	11
Other Carbohydrates:	0

Nutrition Facts

Amount Per Serving		
Calories 605	Calories from Fat: 525	
	% Daily Values*	
Total Fat 59g	91%	
Saturated Fat 37g Cholesterol 187mg	187% 62%	
Sodium 553mg	23%	
Total Carbohydrates 7g	2%	
Dietary Fiber trace Protein 13g	1%	
Vitamin A	54%	
Vitamin C	32%	
Calcium	15%	
Iron	14%	

* Percent Daily Values are based on a 2000 calorie diet.