
Hot Clam Dip II

Debbie Russell - Dayton's Rochester

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

2 cans (6-1/2 ounce) minced clams
2 tablespoons lemon juice
1 cup dry bread crumbs
1/2 cup butter
1 small onion, finely chopped
1 teaspoon hot pepper sauce
1/2 teaspoon freshly chopped parsley
1 teaspoon cayenne pepper
dash oregano
dash pepper
1/2 cup grated Parmesan cheese
paprika

In a small saucepan, simmer the undrained clams and lemon juice for 5 minutes.

Stir in the bread crumbs, butter, onion, hot sauce, parsley, cayenne, oregano and pepper. Simmer for 5 minutes longer. (If necessary, stir in additional bread crumbs until the mixture is the consistency of cooked oatmeal.)

Spread the mixture in a shallow ovenproof dish. Sprinkle with the Parmesan cheese and paprika. Cover and freeze.

About two hours before serving, heat the oven to 350 degrees. Remove the dip from the freezer. Bake for 20 minutes.

Serve with crackers.

Appetizers

Per Serving (excluding unknown items): 1478 Calories; 110g Fat (66.4% calories from fat); 33g Protein; 93g Carbohydrate; 5g Dietary Fiber; 280mg Cholesterol; 2740mg Sodium. Exchanges: 5 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 20 1/2 Fat; 0 Other Carbohydrates.