## **Shrimp Dip III**

The Comer Family www,dashrecipes.com

1 can tomato soup

1 package (8 ounce) cream cheese, softened

1 tablespoon onion, minced

1 teaspoon green bell pepper, minced 1 can shrimp, drained and mashed

2 cups mayonnaise dash garlic powder **Preparation Time: 5 minutes** 

Heat the tomato soup in a heavy saucepan over medium heat.

Add the cream cheese. Stir until well blended and smooth.

Add the onion, pepper, shrimp, mayonnaise and garlic powder. Stir until smooth.

Store in the refrigerator in an airtight container.

Serve with chips.

Start to Finish Time: 10 minutes

Serve on the second day after all ingredients have had a chance to blend.

Per Serving (excluding unknown items): 4060 Calories; 457g Fat (95.4% calories from fat); 26g Protein; 24g Carbohydrate; 1g Dietary Fiber; 418mg Cholesterol; 3891mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 47 Fat.

**Appetizers** 

## Dar Carrina Mutritional Analysis

| Calories (kcal):               | 4060  | Vitamin B6 (mg):               | 2.7mg  |
|--------------------------------|-------|--------------------------------|--------|
| % Calories from Fat:           | 95.4% | Vitamin B12 (mcg):             | 2.2mcg |
| % Calories from Carbohydrates: | 2.2%  | Thiamin B1 (mg):               | .1mg   |
| % Calories from Protein:       | 2.4%  | Riboflavin B2 (mg):            | .5mg   |
| Total Fat (g):                 | 457g  | Folacin (mcg):                 | 82mcg  |
| Saturated Fat (g):             | 103g  | Niacin (mg):<br>Caffeine (mg): | 2mg    |
| (6)                            | · ·   |                                | 0mg    |
| Monounsaturated Fat (g):       | 123g  | Alcohol (kcal):                | 0      |
| Polyunsaturated Fat (g):       | 186g  | % Defuse:                      | n n%   |
| Cholesterol (mg):              | 418mg |                                |        |

| Carbohydrate (g):   | 24g  | Food Exchanges   |
|---|--|--|
| Dietary Fiber (g):<br>Protein (g):<br>Sodium (mg):<br>Potassium (mg): | : 26g ng): 3891mg (mg): 722mg ng): 282mg 7mg | Grain (Starch): 1/2   Lean Meat: 2 1/2   Vegetable: 0   Fruit: 0 |
| Calcium (mg):<br>Iron (mg):<br>Zinc (mg):                             |  | Non-Fat Milk: 0 Fat: 47  |
| Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):                   | 70mg<br>5261IU<br>1317 1/2RE                 | Other Carbohydrates: 0   |

## **Nutrition Facts**

| Amount Per Serving             |                         |  |  |
|--------------------------------|-------------------------|--|--|
| Calories 4060                  | Calories from Fat: 3873 |  |  |
|                                | % Daily Values*         |  |  |
| Total Fat 457g                 | 703%                    |  |  |
| Saturated Fat 103g             | 516%                    |  |  |
| Cholesterol 418mg              | 139%                    |  |  |
| Sodium 3891mg                  | 162%                    |  |  |
| <b>Total Carbohydrates</b> 24g | 8%                      |  |  |
| Dietary Fiber 1g               | 3%                      |  |  |
| Protein 26g                    |                         |  |  |
| Vitamin A                      | 105%                    |  |  |
| Vitamin C                      | 116%                    |  |  |
| Calcium                        | 28%                     |  |  |
| Iron                           | 38%                     |  |  |

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.