



Clam Dip

Ingredients:

- 1 6-1/2 ounce can minced clams
- 3-ounces cream cheese, room temperature
- 2 tablespoons mayonnaise
- 2 tablespoons onion
- 1 teaspoon Worcestershire sauce
- 2 tablespoons chopped parsley
- 1/8 teaspoon hot pepper sauce or red pepper flakes
- Paprika, for garnish

Directions:

1. Wash hands with soap and water.
2. Drain clams and set aside.
3. In a mixing bowl, beat cream cheese and mayonnaise until smooth.
4. Peel onion; rinse under cool running water. Finely mince and add to cream cheese mixture.
5. Stir in Worcestershire sauce, parsley, hot sauce or red pepper flakes, and clams. Spoon dip into a bowl and sprinkle lightly with paprika. Cover with plastic wrap and chill to blend flavors. Serve with crackers and/or vegetables. **Yield:** 1 cup.