

Clam Dip

Ingredients

8 oz Cream Cheese (room temperature)
1 t Lemon Juice
6 1/2 oz Clams (canned, chopped)
1 T Mayonnaise
1 t Worcestershire Sauce
2 Green Onions (chopped)
1 clv Garlic (minced)
1/2 T Minced Onion (dried)
2 ds Tabasco Sauce
2 t Parsley (chopped)
0 ds Salt
0 ds Ground Black Pepper

Instructions

1. In a medium bowl mash cream cheese with fork until soft and creamy. In a separate bowl drain clams and reserve liquid.
2. Add 1 tablespoon clam juice and all other ingredients. Stir until ingredients are completely combined.
3. Add more clam juice as needed for desired consistency. Refrigerate for at least an hour prior to serving. Serve with potato chips.