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"Savory Seafood Cheese Spread"

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Delightful savory cross between cheese ball and spread - perfect for entertaining buffets. Recipe is adapted from DMI's "Best of Seasonal Celebrations." Makes one 6-inch cake, serves approximately 14-20

Nutrition Facts

Serving Size 3 tablespoons (72g)
Servings Per Container 16

Amount Per Serving	
Calories 180	Calories from Fat 140
	% Daily Value*
Total Fat 15g	**23%**
Saturated Fat 9g	**46%**
Cholesterol 110mg	**36%**
Sodium 210mg	**9%**
Total Carbohydrate 2g	**1%**
Dietary Fiber 0g	**0%**
Sugars 1g	
Protein 9g	
Vitamin A 10% •	Vitamin C 2%
Calcium 8% •	Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

1/2	cup finely crushed thin wheat crackers
2	tablespoons melted butter
1	small onion
2	packages (8 oz. each) cream cheese, softened
2	cans (6 1/2 oz. each) minced clams, shrimp, or crabmeat
2	eggs
1/2	sour cream
1/3	cup shredded cheddar cheese
1	tablespoon dried dill weed
1/4	teaspoon salt
1/4	teaspoon hot pepper sauce
	Lemons, garnish
	Fresh dill weed, garnish
	Shrimp cocktail sauce, optional

Method:

Preheat oven to 325^0 F. Butter 1 1/2 quart baking dish with straight sides, or loaf pan (8 1/2 x 4 1/2 x 2 1/2); cut a piece of wax paper the same size as baking dish bottom and line dish; butter wax paper and sides of dish.

Mix together crushed crackers and melted butter, press into bottom of baking dish.

Cut onion into fourths and place in food processor. Finely mince onion. Soften cream cheese and add. Drain clams or other seafood and add; add eggs, sour cream, cheddar cheese, dried dill weed, salt and hot pepper sauce; process or beat until smooth. Pour into prepared baking dish. Bake approximately 1 hour and 20 minutes or until knife inserted in center comes out clean. Remove from oven and allow to cool 1 hour. Cover and refrigerate 4 hours or overnight before serving.

To unmold, run a metal spatula or long knife around edges of pan; invert on plate, remove wax paper and place on serving plate – crust side down. Garnish with lemon slices, sprigs of fresh dill weed. Serve with crackers, sliced vegetables and optional cocktail sauce.