



Clam Appetizer Dip

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| 1 garlic clove | 1/2 teaspoon salt |
| 1 8-oz. pkg. Philadelphia
Brand Cream Cheese | Dash of freshly ground
pepper |
| 2 teaspoons lemon juice | 1/2 cup drained canned minced
clams (7 to 7 1/2-oz. can) |
| 1 1/2 teaspoons Worcestershire
sauce | 1/4 cup clam broth |

Rub a mixing bowl with the garlic clove which has been cut in half. Place the cream cheese in the bowl, cream it with a spoon until smooth, and gradually add the remaining ingredients, blending well.

Serve crackers, potato chips or raw cauliflower buds to be dipped into this mixture for an unusual and tasty appetizer.

If a thinner dip is desired, add more clam broth.

Lemon Cream Cheese Tarts ★ Clam Appetizer Dip