CLAM DIP

Sandi Mercer

This makes about 2 Cups and is good when served with vegetable sticks or rounds, pretzels, chips, or crackers.

8 ounces of Cream cheese or Neufatchel

1/4 Cup Sour Cream

1 Cup cooked and ground or minced canned Clams plus 2 TBSP of liquid.

1 TBSP of chopped Fresh or Dried Parsley

1 TBSP Worchester Sauce

1 Cup Cottage Cheese or Ricotta

1 finely chopped Clove of Garlic (optional)

1 package of Uncle Dan's Chive and Onion Dressing

Beat Cheese, Sour Cream and Clam Juice together. Stir in Cottage Cheese. Combine remaining ingredients. Chill for a couple of hours before serving.