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# Seafood Cream Cheese Appetizer

*Barb Martin - Hudson's Flint*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1 package (8 ounce) cream cheese**

**1 package (3 ounce) cream cheese with chives and onions, softened**

**6 ounces frozen or canned crab meat, shrimp or minced clams**

**1 bottle (12 ounce) seafood cocktail sauce or chili sauce**

Place the eight ounce block of cream cheese on a serving dish. Spread with the cream cheese and chives.

If using frozen crab meat, thaw the meat. If using canned crab meat, drain. Flake the crab meat, removing any cartilage.

If using shrimp, mash the shrimp. If using clams, drain.

Spread the seafood over the cream cheese. Pour the sauce over everything, covering the cheese and seafood.

Serve with crackers, using a knife to cut and spread some of the cheese, seafood and sauce on each cracker.

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*Per Serving (excluding unknown items): 910 Calories; 90g Fat (88.0% calories from fat); 20g Protein; 8g Carbohydrate; 0g Dietary Fiber; 285mg Cholesterol; 796mg Sodium. Exchanges: 3 Lean Meat; 16 1/2 Fat; 0 Other Carbohydrates.*