

Seafood Platter Dip

Jean A Simpkins

Silverdale Chamber Of Commerce Favorite Recipes - 1991

*3 ounces cream cheese
3/4 cup ketchup
2 tablespoons horseradish
1 can (6 ounce) shrimp
1 can (6 ounce) crabmeat
nacho chips*

Spread the cream cheese evenly on a round, flat plate.

In a bowl, mix the ketchup and horseradish. Spread the ketchup mixture on top of the cream cheese.

Rinse the shrimp under cold water. Drain. Place the shrimp on the ketchup mixture.

Drain the crabmeat. Pick apart. Check for crab shells. Discard any shells. Place the crabmeat on top of the shrimp.

Place nacho chips around the plate, lightly touching the dip so they stand up.

Serve with additional chips.

Per Serving (excluding unknown items): 622 Calories; 32g Fat (44.3% calories from fat); 35g Protein; 55g Carbohydrate; 3g Dietary Fiber; 208mg Cholesterol; 2825mg Sodium. Exchanges: 4 1/2 Lean Meat; 5 1/2 Fat; 3 1/2 Other Carbohydrates.