## **Shrimp Dip IV**

Kathleen Flanagan River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

3 tablespoons butter
1/2 tablespoon green pepper, chopped
1 onion, minced
2 cans (7 ounce) shrimp, drained and
mashed
1 tablespoon Worcestershire sauce
3 tablespoons ketchup
cayenne pepper (to taste)
1/4 pound good yellow cheese or wine

In a saucepan, saute' the green pepper in butter until soft but not brown.

Add the remaining ingredients. Cook in a double-boiler until thick.

Serve hot in a chafing dish with melba rounds.

Per Serving (excluding unknown items): 440 Calories; 35g Fat (71.7% calories from fat); 5g Protein; 26g Carbohydrate; 3g Dietary Fiber; 111mg Cholesterol; 1054mg Sodium. Exchanges: 1/2 Lean Meat; 1 1/2 Vegetable; 7 Fat; 1 Other Carbohydrates.

**Appetizers** 

cheese

1 tablespoon sherry

## Dar Camina Mutritional Analysis

Calories (kcal):	440	Vitamin B6 (mg):	.2mg
% Calories from Fat:	71.7%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	23.7%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.6%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	35g	Folacin (mcg):	30mcg
Saturated Fat (g):	22g	Niacin (mg):	1mg
Monounsaturated Fat (g):	10g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	21 0.0%
Cholesterol (mg):	111mg		
Carbohydrate (g):	26g	Food Exchanges	
Dietary Fiber (g):	3g	Grain (Starch):	0
Protein (g):	5g	Lean Meat:	1/2
Sodium (mg):	1054mg	Vegetable:	1 1/2

Potassium (mg):	564mg	Fruit:	0
Calcium (mg):	65mg	Non-Fat Milk:	0
Iron (mg):	2mg	Fat:	7
Zinc (mg):	trace	Other Carbohydrates:	1
Vitamin C (mg):	45mg		
Vitamin A (i.u.):	1825IU		
Vitamin A (r.e.):	382 1/2RE		

## **Nutrition Facts**

Amount Per Serving				
Calories 440	Calories from Fat: 315			
	% Daily Values*			
Total Fat 35g	54%			
Saturated Fat 22g	108%			
Cholesterol 111mg	37%			
Sodium 1054mg	44%			
<b>Total Carbohydrates</b> 26g	9%			
Dietary Fiber 3g	11%			
Protein 5g				
Vitamin A	36%			
Vitamin C	75%			
Calcium	6%			
Iron	10%			

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.