



Seafood Cocktail Dip

Any seafood works in this dip when using clam broth as a bouillon. Try crabmeat, lobster, shrimp, clams, or surimi. If seafood is raw, precook and chill.

- ¾ cup diced seafood
- 8 oz sour cream
- 3 oz package cream cheese
- 1 envelope St. Ours Clam Broth
- 2 Tbsp ketchup
- 2 tsp horseradish
- 1 tsp lemon juice
- 1 tsp parsley flakes
- ¼ tsp onion powder
- ¼ tsp Tabasco

Blend softened cream cheese with sour cream. Mix in the remaining ingredients, folding in seafood last. Chill an hour for a firm dip with the best seafood flavor. Serve with chips or crackers.

<https://saintours.com/recipes/appetizers/>