**Dad’s Clam Dip**

Recipe: Melissa Schenker/Foodie for Two
Serves two foodies

**Ingredients:**
- ½ cup mayonnaise
- ¼ cup sour cream
- 1 can chopped clams (drain and reserve juice)
- 2 teaspoons clam juice
- 1 teaspoon Worcestershire sauce
- ¼ of a small clove of garlic, grated or finely diced
- 1/8 teaspoon kosher salt
- Pinch of fresh-cracked pepper
- Ruffles potato chips

**Directions:**
Add all ingredients (except the chips) to a bowl and mix well. If dip is too thick, add more clam juice to thin out.

Dip can be made up to two days ahead; store covered in the refrigerator. Recipe is easily doubled or tripled for larger crowds.

Serve with potato chips and your favorite beer.

- Transfer leftover clam juice to a small jar and freeze (up to three months) for later use

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*Eat well and share the love!*

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