

# Chef Jamie Gwen

[www.chefjamie.com](http://www.chefjamie.com)

## **“EMERILIZED” HOT CLAM DIP**

One of my greatest career highlights was sharing the stage with my mentor and friend Emeril Lagasse on his show “Emeril Live”. He is one of the finest men I have ever met and a truly spectacular Chef. He loves to make “food of love” for a party and my Hot Clam Dip was right up his alley. As Seen on “Emeril Live”, cut out the center of a round French bread and form chunks from the inside of the loaf. When ready to serve, pour the clam dip into the hollowed-out bread and serve with the bread chunks, for dipping. It tastes best when standing alongside Emeril!

**Two (8-ounce) packages cream cheese, softened**  
**2 tablespoons yellow onion, grated**  
**2 tablespoons beer**  
**2 teaspoons lemon juice**  
**1 teaspoon Worcestershire sauce**  
**1 teaspoon hot sauce**  
**Three (6.5-ounce) cans minced clams, drained**

Preheat the oven to 350°F. In a medium-size bowl combine the cream cheese, onion, beer, Worcestershire sauce, lemon juice and hot pepper sauce. Mix well, then fold the clams into the dip. Pour the clam mixture into a shallow baking dish.

Bake the dip for 20 minutes, or until heated through. Delicious served with sliced French bread, Ruffles, PopChips, Fritos or crackers.

**Recipe Excerpted from “Good Food For Good Times 2” By Jamie Gwen 2009**

## **COBB SALAD DIP**

One of the most classic recipes around, so why not make it into a dip?!?

**1 cup sour cream**  
**1/3 cup crumbled blue cheese**  
**2 teaspoons freshly squeezed lemon juice**  
**1 teaspoon Worcestershire sauce**  
**1 medium avocado, diced**  
**1/4 cup thinly sliced scallions**  
**2 tablespoons finely chopped fresh Italian parsley**  
**6 strips of bacon, cooked and crumbled**  
**Celery Sticks and Crackers, for serving**

Place the sour cream, blue cheese, lemon juice, salt, and Worcestershire in a mixing bowl and stir until well combined. Fold in the avocado, scallions and parsley and transfer to a shallow serving dish. Top with the bacon. Serve the dip with celery sticks or assorted crackers.

## **REUBEN DIP**

If you love Reuben sandwiches, you'll love this dip! Serve it with toasted cocktail rye bread for dipping.

**8 ounces cream cheese, at room temperature**  
**2 cups shredded Swiss cheese**  
**1/2 cup Thousand Island salad dressing**  
**1 cup corned beef, chopped**  
**1/2 cup sauerkraut, rinsed and drained**  
**1/4 cup grated Parmesan cheese**

Preheat oven to 375°F. Mix together the cream cheese and 1 cup of the Swiss cheese in mixing bowl. Spread the mixture onto the bottom of a 9-inch pie plate. Drizzle with half of the salad dressing. Top with the corned beef, then top with the sauerkraut. Drizzle with the remaining salad dressing. Top with the remaining Swiss cheese and Parmesan cheese.

Bake for 20 to 25 minutes or until the dip begins to bubble and the cheese is melted.