

<== To print this recipe, select the File menu from your word processing program, then select Print... ==>

The Snowman's Party Dip

1 envelope unflavored gelatin
1/4 cup water
2 tubs (8 oz. each) chive and onion cream cheese
3 Tbsp. prepared horseradish
1 clove garlic, finely minced
Fresh ground pepper
1 red pepper
2 cans (12 oz. each) Chicken of the Sea® Chunk Light or Solid White tuna, well drained and flaked
1 cup (4 oz.) finely shredded mozzarella cheese

Soften and dissolve gelatin in 1/4 cup water according to package directions. Blend cream cheese, horseradish, garlic, pepper and dissolved gelatin. Cut top from red pepper, discard. Cut 3/8 inch slice from pepper for hat brim, then cut pepper in half lengthwise. Reserve 1/2 of red pepper for hat and finely chop remaining half. Stir chopped red pepper and tuna into cream cheese mixture. Press the tuna mixture into a snowman shape, cover and refrigerate for at least three hours. Prior to serving, coat with shredded cheese. Decorate with olives, carrot and red pepper half. Serve with crackers, bread rounds or sliced vegetables.

PREP TIME: 20 minutes

COOK TIME: 3 hours

©1999 Chicken of the Sea International