



## Party Sandwich Loaf

READY IN



240 min.

SERVINGS



24

CALORIES



600 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

## Ingredients

- ☐ 0.3 cup salad dressing
- ☐ 0.3 cup celery finely chopped
- ☐ 2 tablespoons juice of lemon
- ☐ 0.3 teaspoon salt
- ☐ 0.1 teaspoon pepper
- ☐ 2 hardboiled eggs finely chopped
- ☐ 8 oz shrimp rinsed drained chopped canned
- ☐ 6 oz cream cheese softened
- ☐ 4 oz walnut pieces finely chopped

- ☐ 0.5 cup pimientos finely chopped
- ☐ 0.5 cup cream sour
- ☐ 0.3 cup pickle relish sweet drained
- ☐ 2 tablespoons onion grated
- ☐ 0.1 teaspoon hot sauce red
- ☐ 8.5 oz ham canned
- ☐ 3 lb bread crumbs
- ☐ 0.5 cup butter softened
- ☐ 32 oz cream cheese softened
- ☐ 3 drops purple gel food coloring
- ☐ 1 cup frangelico

## Equipment

- ☐ bowl

## Directions

- ☐ In medium bowl, mix all shrimp salad spread ingredients until well blended. In second medium bowl, mix all olive-nut spread ingredients until well blended. In third medium bowl, mix all deviled ham spread ingredients until well blended.
- ☐ Trim crusts from bread loaves.
- ☐ Cut each loaf horizontally into 4 equal slices. Lightly spread butter over 3 slices.
- ☐ Place 1 buttered slice on each of 2 serving plates or trays; spread each evenly with half of the shrimp salad spread. Top with second buttered slices; spread each evenly with half of the olive-nut spread. Top with third buttered slices; spread each evenly with half of the deviled ham spread. Top with unbuttered slices. Lightly press each loaf together.
- ☐ In medium bowl, mix 4 packages cream cheese, half-and-half and food color.
- ☐ Spread half of mixture over sides and top of each loaf. Refrigerate about 30 minutes or until cream cheese mixture has set. Cover tightly; refrigerate at least 2 1/2 hours but no longer than 24 hours. To serve, remove from refrigerator, cut into slices. Store covered in refrigerator.

## Nutrition Facts



 **PROTEIN 8.52%**  **FAT 68.53%**  **CARBS 22.95%**

Properties

Glycemic Index:8.75, Glycemic Load:0.83, Inflammation Score:-6, Nutrition Score:8.3134782884432%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg, Isorhamnetin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 599.82kcal (29.99%), Fat: 46.17g (71.03%), Saturated Fat: 22.36g (139.78%), Carbohydrates: 34.78g (11.59%), Net Carbohydrates: 32.32g (11.75%), Sugar: 20.85g (23.17%), Cholesterol: 85.14mg (28.38%), Sodium: 612.52mg (26.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.92g (25.84%), Vitamin A: 967.82IU (19.36%), Vitamin B3: 3.15mg (15.74%), Phosphorus: 141.26mg (14.13%), Vitamin B2: 0.22mg (12.91%), Folate: 47.96µg (11.99%), Vitamin B1: 0.17mg (11.52%), Selenium: 7.92µg (11.31%), Fiber: 2.46g (9.83%), Iron: 1.69mg (9.37%), Manganese: 0.18mg (9.06%), Potassium: 286.53mg (8.19%), Magnesium: 28.26mg (7.07%), Copper: 0.14mg (6.81%), Calcium: 64.79mg (6.48%), Zinc: 0.92mg (6.14%), Vitamin C: 4.91mg (5.95%), Vitamin B6: 0.11mg (5.58%), Vitamin K: 5.86µg (5.58%), Vitamin E: 0.79mg (5.25%), Vitamin B5: 0.41mg (4.13%), Vitamin B12: 0.22µg (3.73%), Vitamin D: 0.16µg (1.08%)