



Party Sandwich Loaf

READY IN



240 min.

SERVINGS



24

CALORIES



453 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 0.3 cup celery finely chopped
- ☐ 6 oz cream cheese softened
- ☐ 32 oz cream cheese softened
- ☐ 3 drops purple gel food coloring
- ☐ 1 cup half and half
- ☐ 8.5 oz ham canned
- ☐ 2 hardboiled eggs finely chopped
- ☐ 2 tablespoons juice of lemon

- ☐ 2 tablespoons onion grated
- ☐ 0.1 teaspoon pepper
- ☐ 0.1 teaspoon hot sauce red
- ☐ 0.5 cup pimiento stuffed olives finely chopped
- ☐ 0.3 cup salad dressing
- ☐ 0.3 teaspoon salt
- ☐ 8 oz shrimp rinsed drained chopped canned
- ☐ 0.5 cup cream sour
- ☐ 0.3 cup pickle relish sweet drained
- ☐ 4 oz walnut pieces finely chopped
- ☐ 3 lb sandwich bread

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



Properties

Glycemic Index:9.99, Glycemic Load:20.64, Inflammation Score:-7, Nutrition Score:12.251304248105%

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: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg 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: 452.69kcal (22.63%), Fat: 29.76g (45.79%), Saturated Fat: 12.71g (79.42%), Carbohydrates: 33.37g (11.12%), Net Carbohydrates: 31.59g (11.49%), Sugar: 6.66g (7.4%), Cholesterol: 88.67mg (29.56%), Sodium: 721.96mg (31.39%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 13.96g (27.93%), Selenium: 21.41µg (30.58%), Manganese: 0.51mg (25.66%), Vitamin B1: 0.38mg (25.57%), Calcium: 196.4mg (19.64%), Phosphorus: 193.2mg (19.32%), Vitamin B2: 0.32mg (18.91%), Folate: 75.28µg (18.82%), Vitamin A: 908.94IU (18.18%), Vitamin B3: 3.28mg (16.41%), Iron: 2.34mg (12.98%), Copper: 0.21mg (10.42%), Zinc: 1.34mg (8.92%), Magnesium: 34.97mg (8.74%), Vitamin B6: 0.16mg (7.95%), Vitamin B5: 0.75mg (7.46%), Fiber: 1.78g (7.12%), Potassium: 236.6mg (6.76%), Vitamin E: 1.01mg (6.74%), Vitamin K: 5.73µg (5.46%), Vitamin B12: 0.24µg (4.05%), Vitamin D: 0.16µg (1.08%), Vitamin C: 0.84mg (1.01%)