



Party Sandwich Loaf

READY IN



240 min.

SERVINGS



24

CALORIES



428 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 0.3 cup celery finely chopped
- ☐ 32 oz cream cheese softened
- ☐ 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

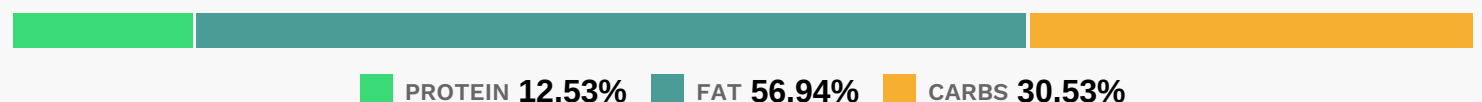
Equipment

- ☐ 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:8.87, Glycemic Load:20.54, Inflammation Score:-6, Nutrition Score:11.917391274286%

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: 427.89kcal (21.39%), Fat: 27.33g (42.04%), Saturated Fat: 11.28g (70.47%), Carbohydrates: 32.98g (10.99%), Net Carbohydrates: 31.2g (11.34%), Sugar: 6.39g (7.1%), Cholesterol: 81.51mg (27.17%), Sodium: 699.71mg (30.42%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 13.53g (27.06%), Selenium: 20.8µg (29.71%), Manganese: 0.51mg (25.62%), Vitamin B1: 0.38mg (25.47%), Calcium: 189.53mg (18.95%), Folate: 74.64µg (18.66%), Phosphorus: 185.62mg (18.56%), Vitamin B2: 0.31mg (17.95%), Vitamin B3: 3.28mg (16.38%), Vitamin A: 813.75IU (16.28%), Iron: 2.33mg (12.94%), Copper: 0.21mg (10.35%), Zinc: 1.3mg (8.69%), Magnesium: 34.33mg (8.58%), Vitamin B6: 0.16mg (7.75%), Fiber: 1.78g (7.12%), Vitamin B5: 0.71mg (7.06%), Potassium: 227.24mg (6.49%), Vitamin E: 0.95mg (6.34%), Vitamin K: 5.59µg (5.32%), Vitamin B12: 0.23µg (3.79%), Vitamin D: 0.16µg (1.08%), Vitamin C: 0.84mg (1.01%)