



## SMOKED OYSTER ROLL

- 1 can **Crown Prince Natural Smoked Oysters**,  
drained and chopped
- 8 ounces cream cheese, softened
- 2 tablespoons mayonnaise
- 1 1/2 teaspoons Worcestershire sauce
- dash of garlic salt
- dash of hot sauce



Mix all ingredients except smoked oysters just until blended. Place mixture on wax paper and spread forming a rectangle, about 6"x4". Spread oysters in the center, lengthwise. Fold cream cheese over oysters and seal ends. Wrap wax paper over the oyster roll and twist ends to secure. Refrigerate for at least 1 hour. Remove wax paper before serving. Cover with chives or toasted almonds if desired. *Serves 6.*

**NOTE:** Serve with your favorite crackers.

*Per Serving: 170 Calories (140 Calories from Fat), 16g Fat, 5g Protein, 3g Carbohydrate, 53mg Cholesterol, 201mg Sodium*