

SMOKED SALMON SPREAD

INGREDIENTS

4 oz **Cream Cheese**

1/4 cup **Sour Cream**

1/2 Tbs **Lemon Juice**

1 Tbs **Fresh Minced Dill**

1 tsp **Horseradish**

1/8 tsp **Black Pepper**

6-8 oz **Smoked Salmon**

DIRECTIONS

In a mixer (fitted with a paddle attachment) cream the cheese until just smooth. Mix in the sour cream, lemon juice, dill, horseradish, salt, and pepper. Add minced smoked salmon and mix well. Chill and serve with crudites or crackers.

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