

Smoked Salmon Dip

Have a jar of Smoked Salmon?

Try out this dip recipe you'll be sure to love!

1. Take a half-pint jar of Smoked Salmon and drain out the juices.
2. Add salmon to kitchen aid or mixing bowl with your chosen ingredients (shown to your right).
3. Blend until dip reaches desired consistency.
4. Feel free to mix-it-up using the *optional* ingredients for different flavors and textures. Enjoy!

Craving a Bread N' Butter Flavor?

For those of you who enjoy an additional hint of sweetness, try adding $\frac{1}{4}$ cup of Sweet Relish or $\frac{1}{2}$ TBS of Brown Sugar.

Ingredients:

1 half-pint jar Smoked Salmon
4oz Cream Cheese
3 TBS Mayonnaise
1 Tsp Mustard or Dijon
Dash Salt & Pepper to Taste

Optional:

$\frac{1}{4}$ Diced Onion
 $\frac{1}{4}$ Cup Relish
 $\frac{1}{2}$ TBS Red Pepper Flakes

Try it with...

Sailor Boy Crackers
Ritz Crackers
Sandwich-Style
"Smoked Salmon" Bagel
Veggie Platters
Toasted Baguettes