Smoked Salmon Spread

Diane Phillips, cooking instructor and author
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1 pound cream cheese

1 cup sour cream

1 1/2 teaspoons horseradish

1/4 cup red onion, very finely minced

5 drops hot sauce (do not use Chalula)

Grated zest of 1/2 a lemon

2 tablespoons fresh dill, chopped

6 ounces smoked salmon, dry smoked, not brined style, chopped or crumbled

2 tablespoons capers, drained

Toasted baguette slices, crackers or slices of cucumber to serve with, or under

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http://tastingspoons.com

Servings: 8

1. In bowl of stand mixer cream together cream cheese and sour cream until smooth. Stir in horseradish, red onion, hot sauce and lemon zest, beating the mixture until it's smoothly mixed.
2. Fold in chopped dill and the salmon, stirring to blend it together.
3. Cover and refrigerate for at least 2 hours, or up to 2 days. Stir the dip before serving, and sprinkle top with dill and capers.
4. Serve with crackers or toasted baguette slices. NOTE: you can also mold this with your hands into a log and roll the spread in chopped toasted pecans or walnuts. Can be frozen for up to a month.

Per Serving (excluding unknown items): 287 Calories; 27g Fat (82.9% calories from fat); 9g Protein; 3g Carbohydrate; trace Dietary Fiber; 80mg Cholesterol; 372mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 5 Fat; 0 Other Carbohydrates.