

11/7/22    Lemon Dill Smoked Salmon Spread Recipe

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## LEMON DILL SMOKED SALMON SPREAD RECIPE

### Ingredients

- 8 oz. cream cheese, softened
- 1/4 cup sour cream
- 4 to 6 oz. of smoked salmon, setting aside a couple of strips for garnishing
- 2 Tablespoons (Tbsp.) Cherchies® Lem'n Dill Seasoning
- Juice of 1 lemon
- Dash of hot pepper sauce (We used Sriracha)
- Dash of Worcestershire sauce
- Salt and pepper to taste
- 2 Tablespoons (Tbsp.) chopped scallions (reserve 1 teaspoon (tsp.) for garnish)

### Preparations

Add cream cheese, sour cream, salmon, lemon juice, sauces, and seasonings to a food processor or stand mixer.

If using a food processor, pulse the ingredients (depending on desired consistency) to combine. \* If you prefer larger chunks of smoked salmon, only pulse until combined. If using a stand mixer, add ingredients to the mixing bowl, and using the paddle attachment, mix until desired consistency.

Transfer the cheese mixture to a bowl, and stir in chopped scallions. Cover and refrigerate. We have found that the flavors intensify if made the day before your gathering. Serve with your favorite crackers, vegetables, bread, or a combination. Garnish with reserved smoked salmon and a few green onions for an easy and tasty appetizer and the perfect fancy treat for a crowd.

Enjoy!

