

Salmon Party Spread

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A delicious and easy way to liven any party, this salmon spread is as easy to make as it is delicious! Canned salmon and cream cheese make up the foundation of this delicious dip, and onions, lemon and parsley add flavor. Lastly, liquid smoke flavor offers a kick to your tastebuds.

Smear it on bread, serve it with crackers, or use it as a veggie dip - no matter how you serve it, this dip will be a hit!

Ingredients:

16 oz of canned red salmon, drained
8 oz of low-fat cream cheese, softened
2 tablespoons of onion, grated
2 tablespoons of liquid smoke flavoring
2 tablespoons of lemon juice
1 tablespoon of parsley, minced
Salt and pepper to taste

Directions:

1. Remove and the bones and skin from the drained salmon (if necessary).
2. Mix the salmon and cream cheese in a bowl until combined thoroughly
3. Add onion, liquid smoke flavoring, lemon juice and minced parsley. Combine.
4. Season to taste with salt and pepper. Cover and refrigerate for 3-6 hours. Serve.

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