

Smoked Salmon Dip		Recipe Yield 8-12 servings	Allergies
Mayo Sour cream Lemon juice Lemon zest Cream cheese (soft) Garlic powder Worcestershire sauce Celery salt Rice wine vinegar Chive minced Dill minced salt Honey Smoked Salmon Ruffles for dipping	2 cups 1 cup 3 each 3 each 4 oz 2 TBSP 2 TBSP ½ tsp 2 TBSP 2 TBSP 2 TBSP 1 TBSP 1 lb. 1 bag		

Method of preparation:

- 1) Mix cream cheese, mayo, Worcestershire, garlic powder, celery salt, rice wine vinegar, salt, lemon juice, lemon zest and sour cream in food processor until smooth.
- 2) Fold chive and onion into mixture with a spatula.
- 3) Spread mixture on bottom of a bowl or serving dish.
- 4) Lightly shred smoked salmon with a fork into chunks. Place on top of the mixture and garnish with extra chives, dill, and lemon zest.
- 5) Serve chips on the side for dipping.