

HICKORY SMOKEY SALMON SPREAD

Ingredients:

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| 1 can (14.75 oz.) Double Q Alaska salmon, drained | 1/4 cup thinly sliced green onions |
| 2 packages (8 oz. each) light cream cheese | 3-4 drops natural hickory liquid smoke |
| 3 tablespoons lemon juice | Crackers or French bread rounds |
| 3 tablespoons milk | |
| 1 1/2 teaspoons dill weed | |

Directions:

Beat cream cheese with lemon juice, milk and dill weed in mixer until light and fluffy. Eat in drained salmon and green onions until thoroughly combined. Season with liquid smoke to taste. Chill several hours before serving to allow flavors to blend. To serve, spread on crackers or French bread rounds.

Makes 25 – 3 oz. servings, about 3 1/2 cups.

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