

The Best Smoked Salmon Spread

★★★★★

The perfect way to stretch pricey smoked salmon: Here, it's crumbled in cream cheese with fresh herbs and seasonings.

By Jay

Prep: 15 mins

Total: 15 mins

Servings: 10

Yield: 10 servings



Ingredients

- 1 (8 ounce) package cream cheese, softened
- 6 ounces smoked salmon, chopped
- ¼ cup capers, or to taste
- 2 tablespoons chopped green onion (Optional)
- 1 ½ teaspoons chopped fresh dill
- ¼ cup heavy whipping cream
- 3 dashes Worcestershire sauce
- 3 drops hot pepper sauce
- 1 squeeze fresh lemon juice

Directions

Step 1

Process cream cheese in a food processor to soften completely; add salmon, capers, green onion, dill, cream, Worcestershire sauce, hot pepper sauce, and lemon juice. Process the mixture again until creamy and smooth.

Nutrition Facts

Per Serving: 120 calories; protein 5g; carbohydrates 1.1g; fat 10.8g; cholesterol 36.7mg; sodium 312.1mg.

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