

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.