

Smoky Salmon Spread

1¾ cups cooked, flaked Oregon Troll-Caught Salmon
1 (8 oz) package cream cheese
2 Tbsp minced onion
1 tsp prepared horseradish
½ tsp liquid smoke
3 Tbsp chopped parsley
1 Tbsp lemon juice
Salt & pepper to taste

Soften cream cheese. Add remaining ingredients and mix well on lowest speed of mixer or blender. Chill several hours or overnight. Spread on crisp crackers or thin slices of bread. Makes about 2½ cups. To thin for dip, add 1 cup sour cream or yogurt while mixing.