



Easy Smoked Salmon Spread

6-8 oz smoked salmon
8oz cream cheese, softened
2 tsp lemon juice
3 scallions, finely chopped
½ tsp salt
¼ tsp pepper

Remove skin from salmon. Break into chunks and place in a medium sized bowl. Add the remainder of the ingredients. Use a fork to blend.

Variations:

- 1) Add 2 Tbsp chopped fresh dill to the basic recipe
- 2) To make a dip that won't break your chips or crackers, add 2-3 Tbsp cream and blend until smooth.
- 3) Substitute ¼ sour cream or yogurt for 4oz of the cream cheese for a dip with a little bit of tartness and creamier texture.
- 4) Add 1-2 tsp of horseradish to the basic recipe.
- 5) Add 1-2 tsp of Sriracha or Tabasco Sauce to the basic recipe.
- 6) When fall starts making its arrival, add a little sweetness to the spread by adding 2 tsp of maple syrup to the basic recipe.
- 7) Add a little briny punch with 1-2 tsp of finely chopped capers.

Refrigerate any leftovers (like that ever happens...)