



Smoked Salmon Dip

Ingredients

- 8 oz smoked salmon (roughly chopped)
- 8 oz cream cheese (full fat)
- 1/4 cup sour cream
- 1/4 cup mayonnaise
- 3 tbsp fresh dill (roughly chopped)
- 1/2 garlic clove (minced)
- 1 tsp lemon zest
- 1 - 2 tbsp lemon juice
- Salt and pepper to taste

Instruction

1. Place the first 8 ingredients in a food processor, starting with 1 tbsp lemon juice.
2. Blend until fairly smooth (about 10 seconds on high) scraping the sides as needed.
3. Add additional lemon and salt and pepper to taste.

Note – the salmon will be mostly pureed with the rest of the ingredients. If you would like more flecks of salmon you can omit it from step 1 and 2 and mix it in by hand. If you prefer this method, make sure you finely chop the salmon. Also, if you would like to lighten this up a bit, you can substitute Greek yogurt for the sour cream and mayonnaise.