

## SMOKED CHICKEN PATE'



### Ingredients:

2	Cups	Smoked Chicken, chopped
8	Ounces	Cream Cheese
3	Tablespoons	Onion, minced
1	Tablespoon	Worcestershire Sauce
1	Tablespoon	Mayonnaise
2	Teaspoons	Lemon Juice
1	Teaspoon	Liquid Smoke
½	Teaspoon	Sriracha
⅛	Teaspoon	Smoked Salt

### Directions:

1. Combine all ingredients in a food processor and pulse until fairly smooth.
2. Transfer mixture to a mold, either lined with plastic wrap. Cover and chill overnight.
3. Unmold onto a serving platter and garnish with parsley or paprika, if desired.