

SMOKED SALMON SPREAD



Ingredients:

1	Each	Green Onion (divided)
8	Ounces	Cream Cheese
6	Ounces	Smoked Salmon, chopped
¼	Teaspoon	Liquid Smoke
2	Tablespoons	Mayonnaise
1½	Teaspoons	Worcestershire Sauce
1	Teaspoon	Sriracha (or your favorite hot sauce)

Directions:

1. Chop green onion – set aside green tops for garnish.
2. Process cream cheese in food processor to soften completely. Add salmon, liquid smoke, green onion (white parts), mayo, worcestershire sauce and sriracha.
3. Process the mixture again until smooth. Transfer to a serving dish. Refrigerate until ready to use. Garnish with green onion tops.