

# Smoked Salmon Spread

Originally created for Laura's Christmas Open House, this spread is perfect as a snack or an appetizer! The secret ingredient is the dill pollen we found in California that elevates this decadent dish with its delicate dill taste and compliments the smoked salmon perfectly.

## Ingredients

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| <ul style="list-style-type: none"><li>• 8 oz. cream cheese</li><li>• ¼ cup sour cream</li><li>• ¼ cup mayonnaise</li><li>• 1 tbsp fresh lemon juice</li><li>• 2 tbsp capers, drained</li></ul> | <ul style="list-style-type: none"><li>• ¼ tsp Tabasco sauce</li><li>• 4 oz. smoked salmon, roughly chopped</li><li>• 1 tbsp <u>dill pollen</u></li><li>• 2 tbsp freshly chopped chives</li><li>• <u>Borsari original</u> to taste</li></ul> |
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## Directions

1. Combine cream cheese, sour cream, mayonnaise, lemon juice, capers and Tabasco sauce in a food processor and pulse until blended.
2. Roughly chop the salmon and add it, along with dill pollen and chopped chives, to the mixture. Pulse, scraping the sides of the container as necessary until the salmon is finely chopped.
3. Taste and add salt or Borsari seasoning as needed.
4. Refrigerate for up to 3 days. To serve, remove from the fridge and let rest at room temperature before serving.