

Smoky Salmon Spread
From the kitchen of Kathleen Watts

Ingredients:

2 - 8 oz. package cream cheese, softened
1 bunch green onion, chopped
2 teaspoons prepared horseradish
2 tablespoons lemon juice
2 teaspoons liquid smoke
1 teaspoon salt
1-2 teaspoons dry dill weed, to taste
2 -16 oz. cans salmon, drained, bones removed and flaked
1 cup chopped toasted pecans
½ cup finely chopped parsley
Assorted crackers

Instructions:

1. Place cream cheese in a medium bowl. Beat until fluffy using a mixer at medium speed.
2. Add onion, horseradish, lemon juice, liquid smoke, dill weed and salt; beat until well blended. Stir in salmon.
3. Cover with plastic wrap and refrigerate at least 1 hour to firm slightly. Place in a serving bowl (or hollowed out bread loaf) and sprinkle pecans and parsley on top. Serve with crackers.