



Recipe: *Artichoke & Honey Smoked Salmon Dip*

Yield: 8 portions

Ingredients:

Artichokes:

8 Fresh Artichokes
2 qt. Water
1 cup Milk
1/2 cup Oil
1 Lemon (Juiced)

Dip:

8 oz Honey Smoked
Salmon - (Cracked
Peppers)*
1/2 lb Sour Cream
1 cup Ranch Dressing
pinch Salt
1 Lemon (Juiced)

*You may substitute
Cracked Peppers with any
other Honey Smoked Salmon
flavor.



Method:

Artichokes:

Mix milk, water, oil and lemon together and bring to a boil, add Artichokes and boil for 20-45 mins, remove from heat and chill in broth overnight.

Dip:

Mix all ingredients together, season to taste.

Cut Artichoke - Remove bottom and spread out the leaves. Place dip on top of Artichoke bottom.

*Honey Smoked salmon comes in four flavors -
Original, Lemon Pepper, Cracked Peppers and Chipotle & Lime*

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