



Recipe: *Honey Smoked Salmon Dip and Crudité's Platter*

Yield: 6 portions

Ingredients:

6 oz Honey Smoked Salmon
1 lb Cream Cheese
1 cup Sour Cream
1 Tbs Worcestershire Sauce
1 Tbs Lime Juice
1 tsp Tabasco
Salt
Black Pepper*

*Use seasonal vegetables,
chips and crackers of choice.*

**You may use any of the
Honey Smoked Salmon
flavors.*



Method:

For the dip, mix all ingredients together. Use seasonal vegetables of your choice, chips and crackers.

-If too thick for your liking - May thin w/cream, 1Tbs at a time.

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

www.HoneySmokedFish.com