

Smoked Salmon Dip

After you smoke your fish, this is one fabulous way to make it even better.Â This recipe comes from Red Rider of Wisconsin.Â Its a great one.

16oz softened cream cheese
16oz sour cream
beat until creamy/add:

4T chop onion
4T chop chives
2T lemon juice
1 tsp lawyers season salt
1/4 tsp dry mustard
2 tsp worcestershire sauce
4 dashes garlic salt
6-8 dashes pepper

Add 2 cups of smoked fish and mix together very well.Â Chill and serve with Ritz type crackers.Â There wont be any left!

This is the double batch, as a single batch just wont cut it.