

SMOKED SALMON PATE

1/2 CUP OF SMOKED SALMON

3 OUNCES CREAM CHEESE, SOFTENED

3 TEASPOONS HOT CREAM STYLE HORSERADISH (TO TASTE)

3 TABLESPOONS HEAVY CREAM

1/4 TEASPOON SALT, OR TO TASTE

1/8 TEASPOON BLACK PEPPER

IN A FOOD PROCESSOR PUREE THE, SALMON, CREAM CHEESE, HORSERADISH, HEAVY CREAM, SALT AND PEPPER, UNTIL SMOOTH.

ADD SIDES BY CHOPPING A RED ONION TO SMALL BITS AND ADD CAPERS TO THE PRESENTATION.

A LITTLE PATE, A COUPLE CAPERS AND A LITTLE ONION.

SERVE WITH BAGUETTE SLICES OR CRACKERS.

ENJOY

RECIPE SHARED BY DON MARCELINO