

Smoked Salmon Spread

From the *Silver Palate Good Times Cookbook*

Ingredients

8 oz. Cream cheese, room temperature
1/4 cup heavy cream
1 scallion thickly sliced
1 tsp. Fresh lemon juice
4 oz. Smoked salmon, gently shredded
Dash hot sauce
1 Tbs. Red salmon caviar or capers

Directions

Gently mix the cream cheese and cream in a mixing bowl. Stir in the scallion, lemon juice and hot sauce. Folding the smoked salmon and caviar until well combined. Makes 2 cups.