# Salmon Remoulade Dip

Sonia Uvezian The International Appetizer Cookbook (1984)

#### Yield: 1 3/4 cups

 cup sour cream
medium clove garlic, crushed to a smooth puree'
1/4 teaspoon anchory paste
teaspoon Dijon-style mustard
1/2 teaspoons fresh tarragon, finely chopped
tablespoon parsley, finely chopped
tablespoons lemon juice, freshly squeezed and strained salt to taste
can (7-3/4 ounce) salmon, bones and skin removed, drained and flaked
hard-cooked egg, finely chopped In a medium bowl, combine the sour cream, garlic, anchovy paste, mustard, tarragon, parsley, lemon juice and salt. Blend well.

Add the salmon and egg. Mix gently but thoroughly. Taste and adjust the seasoning.

Transfer to a serving bowl. Cover and chill.

Serve with raw vegetables, potato chips or crackers.

Per Serving (excluding unknown items): 685 Calories; 57g Fat (74.2% calories from fat); 31g Protein; 13g Carbohydrate; trace Dietary Fiber; 358mg Cholesterol; 307mg Sodium. Exchanges: 3 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 1/2 Non-Fat Milk; 10 Fat; 0 Other Carbohydrates.

#### Appetizers

#### Dar Canving Nutritianal Analysis

| Calories (kcal):               | 685   | Vitamin B6 (mg):                  | .3mg      |
|--------------------------------|-------|-----------------------------------|-----------|
| % Calories from Fat:           | 74.2% | Vitamin B12 (mcg):                | 3.8mcg    |
| % Calories from Carbohydrates: | 7.5%  | Thiamin B1 (mg):                  | .3mg      |
| % Calories from Protein:       | 18.2% | Riboflavin B2 (mg):               | .7mg      |
| Total Fat (g):                 | 57g   | Folacin (mcg):                    | 58mcg     |
| Saturated Fat (g):             | 32g   | Niacin (mg):                      | 5mg       |
| Monounsaturated Fat (g):       | 17g   | Caffeine (mg):<br>Alcohol (kcal): | Omg<br>O  |
| Polyunsaturated Fat (g):       | 4g    |                                   | 0<br>0 0% |

| Cholesterol (mg):  | 358mg     |
|--------------------|-----------|
| Carbohydrate (g):  | 13g       |
| Dietary Fiber (g): | trace     |
| Protein (g):       | 31g       |
| Sodium (mg):       | 307mg     |
| Potassium (mg):    | 727mg     |
| Calcium (mg):      | 322mg     |
| lron (mg):         | 2mg       |
| Zinc (mg):         | 2mg       |
| Vitamin C (mg):    | 13mg      |
| Vitamin A (i.u.):  | 2403IU    |
| Vitamin A (r.e.):  | 679 1/2RE |

### **Food Exchanges**

| Grain (Starch):      | 0     |
|----------------------|-------|
| Lean Meat:           | 3 1/2 |
| Vegetable:           | 1/2   |
| Fruit:               | 0     |
| Non-Fat Milk:        | 1/2   |
| Fat:                 | 10    |
| Other Carbohydrates: | 0     |

## **Nutrition Facts**

| Amount Per Serving  |                          |
|---|--------------------------|
| Calories 685  | Calories from Fat: 509   |
|   | % Daily Values*          |
| Total Fat 57g<br>Saturated Fat 32g<br>Cholesterol 358mg       | 88%<br>161%<br>119%      |
| Sodium307mgTotal Carbohydrates13gDietary FibertraceProtein31g | 13%<br>4%<br>1%          |
| Vitamin A<br>Vitamin C<br>Calcium<br>Iron                     | 48%<br>21%<br>32%<br>10% |

\* Percent Daily Values are based on a 2000 calorie diet.