
Fresh Salmon Spread

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Party Recipes from the Charleston Junior League - 1993

1 pound fresh salmon fillets or steaks

8 ounces cream cheese, softened

2 scallions, finely chopped

1 tablespoon prepared horseradish

1/2 teaspoon salt

dash cayenne pepper

2 tablespoons fresh lemon juice

1 teaspoon Worcestershire sauce

minced parsley (for garnish)

Poach the salmon in a frying pan in simmering water until it flakes easily, 8 to 10 minutes. Remove from the water and pat dry.

In a medium-size bowl, combine the cream cheese, scallions, horseradish, salt, cayenne pepper, lemon juice and Worcestershire sauce. Mix well.

Flake the salmon into the cream cheese mixture and combine well.

Refrigerate for several hours or overnight.

Transfer the spread to a serving dish. Sprinkle with the parsley.

Serve with crackers.

Yield: 2 cups

Appetizers

Per Serving (excluding unknown items): 820 Calories; 79g Fat (85.0% calories from fat); 18g Protein; 13g Carbohydrate; 1g Dietary Fiber; 249mg Cholesterol; 1837mg Sodium. Exchanges: 2 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 14 1/2 Fat; 0 Other Carbohydrates.