
Smoked Salmon Ball

Sarah Holt Tribble

Party Recipes from the Charleston Junior League - 1993

1 package (3 ounces) Nova Lox or smoked salmon, chopped
8 ounces cream cheese, room temperature
1 medium red onion, chopped
2 tablespoons snipped fresh dill (or 1 tablespoon dried dill weed)
1 red onion, cut into thin rings
3 tablespoons capers
dill sprigs (for garnish)

In a medium-size bowl, combine the salmon, cream cheese, chopped onion and snipped dill. Mix well.

Shape into a ball. Wrap in plastic wrap.

Refrigerate for at least two hours.

When ready to serve, cover a serving tray with the onion rings and sprinkle the capers over the top. Place the salmon ball on the bed of onion and capers.

Garnish with dill sprigs.

Yield: 10 to 12 servings

Appetizers

Per Serving (excluding unknown items): 916 Calories; 80g Fat (76.7% calories from fat); 21g Protein; 34g Carbohydrate; 6g Dietary Fiber; 249mg Cholesterol; 912mg Sodium. Exchanges: 2 1/2 Lean Meat; 5 Vegetable; 14 1/2 Fat; 0 Other Carbohydrates.