

# Smoked Salmon Pate

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**Yield: 2 cups**

*8 ounces cream cheese*  
*1/2 cup sour cream*  
*1 pound chopped smoked salmon*  
*1 red onion , minced*  
*juice of one lemon*  
*2 teaspoons brandy*  
*2 teaspoons hot sauce*

Beat the cream cheese, sour cream, salmon, red onion, lemon juice, brandy and hot sauce in a mixer until smooth.

Refrigerate up to three days.

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Per Serving (excluding unknown items): 1062 Calories; 103g Fat (87.9% calories from fat); 21g Protein; 11g Carbohydrate; trace Dietary Fiber; 300mg Cholesterol; 980mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 19 1/2 Fat.