



FINCH + FENNEL

## *Smoked Salmon Mustard Dip*

YIELDS: 4-6 servings

### INGREDIENTS:

- 2 Tbsp Red Onion
- 1 Tbsp Fresh Dill
- 2 Tbsp F+F Lemon Dill + Caper Horseradish Dip
- 4 oz Smoked Salmon
- 8 oz Cream Cheese, softened
- ½ c Sour Cream
- F+F Fire Roasted Hot Sauce, to taste
- 1 Tbsp Lemon Juice
- ½ tsp Salt
- ¼ tsp ground Pepper
- Fresh Dill, chopped, for garnish



### DIRECTIONS:

1. Using a food processor, combine the onion, dill & F+F Lemon Dill + Caper Horseradish Dip. Add the smoked salmon, softened cream cheese, sour cream & F+F Fire Roasted Hot Sauce, then blitz until the mixture has a spreadable consistency.
2. Season with salt & pepper, then add lemon juice, to taste.
3. Serve the dip with crackers or potato chips.

*Enjoy!*

