

WILLAMETTE VALLEY
VINEYARDS

Smoked Salmon Dip

INGREDIENTS

1 lb.	<i>smoked salmon – cooked</i>
1 lb.	<i>cream cheese – softened</i>
¾ cup	<i>mayonnaise – real</i>
¾ cup	<i>parmesan cheese – grated</i>
6 oz. wt.	<i>fontina – shredded</i>
4½ oz. wt.	<i>white onion – minced fine</i>
¼ cup	<i>green onion – sliced ⅛”</i>
1 Tbsp.	<i>dill weed – dried</i>
½ tsp.	<i>kosher salt</i>
½ tsp.	<i>lemon juice</i>

METHOD

Using a paddle attachment, beat the softened cream cheese in a mixer until fluffy. Add the smoked salmon and continue to mix until the salmon has broken down but not paste. Add the remaining ingredients and mix slowly until incorporated. Store the mixture refrigerated until needed.

When ready to serve, place the desired amount of mixture in a shallow bowl and heat in a 350° F oven until lightly browned and the sides start to bubble.

Serve with fresh warmed pita.