

SMOKED SALMON MOUSSE

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Ingredients:

- 2 6 or 7 ounce cans of skinless and boneless salmon
- 1 8-ounce package of cream cheese
- 1 tablespoon lemon juice
- 2 teaspoons finely chopped onion (*optional*)
- 1 teaspoon prepared horseradish
- 1/4 teaspoon salt
- 1/2 teaspoon liquid smoke

In a medium sized bowl, mix all ingredients and serve with crackers. If possible, I prefer to make this at least a day ahead so the flavors have time to meld, but last minute, this will still be a hit.

As a hors d'oeuvre, I sometimes fill hollowed out cherry tomatoes with this smoked salmon mousse to create an "Amuse Bouch," a single bite to delight while enjoying a cocktail before a meal, but I most often serve this in a bowl surrounded by crackers.

If I have some left over, I eat it for breakfast/brunch spread on a toasted bagel topped with a slice of tomato, chopped onion and capers. Enjoy!

