

SMOKED TROUT SALAD

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Ingredients:

- 1/4 small red onion, finely chopped
- 1 large celery stalk, finely chopped
- 8 oz. smoked trout, skin and bones removed, flaked
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 tablespoon finely chopped fresh dill
- 1 teaspoon fresh lemon zest
- 1 teaspoon freshly squeezed lemon juice
- salt and pepper to taste
- red or yellow pepper, finely chopped (*optional*)



Directions:

Shred smoked trout.

In a medium bowl add onion, celery, mayonnaise, sour cream, dill, lemon zest and lemon juice to shredded smoked trout. Season with salt and pepper. Cover and chill in the refrigerator.

Smoked Trout Salad can be eaten immediately but will taste better if left in the refrigerator for a few hours to allow the flavors to marry; or can be made 3 days ahead. Before serving, top with chopped red or yellow pepper for crunch and freshness.

Serve with crackers or pita chips. Enjoy!