

Smoked Salmon Pate

Ingredients

8 oz Smoked Salmon

1 Small Onion

8 oz Low-fat cream cheese

¼ cup Mayonnaise

2 tsp Lemon juice

1 tsp Worcestershire sauce

2 tsp horseradish

Procedure

Makes about 2 cups (500mL)

In food processor, blend salmon and onion.

Add remaining ingredients and process until blended. This easy spread can be served with an assortment of breads and crackers: excellent with Melba toast rounds. Keep refrigerated.

