

Smoked Salmon Dip

Recipe courtesy of Ina Garten, Barefoot Contessa



Ingredients

8 ounces cream cheese, at room temperature

1/2 cup sour cream

1 tablespoon freshly squeezed lemon juice

1 tablespoon minced fresh dill

1 tablespoon prepared horseradish, drained

1/2 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

1/4 pound (4 ounces) smoked salmon, minced

Directions

Cream the cheese in an electric mixer until just smooth. Add the sour cream, lemon juice, dill, horseradish, salt and pepper, and mix. Add the smoked salmon and mix well. Chill and serve with crudites and/or crackers.