

Salmon Mousse

4 oz smoked salmon chopped

4 oz whipped cream cheese

Juice of ½ lemon

2 tsp Sizzle & Swing Tangerine Dill\*

½ tsp caraway seeds

Pepper to taste

Cucumbers for garnish

Break up salmon in a large bowl using a fork. Combine remaining ingredients, mashing together with fork or immersion blender. Form into a ball and plate. Chill for 30 minutes and serve with a cucumber or lemon garnish and rye crackers.

\* Alternate – substitute 2 tsp dill, 1 tsp lemon zest and salt to taste.

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