



Wine Enthusiast – North Carolina-style Smoked Trout Dip with Della Scala Pinot Grigio

Bursting with citrus, this Pinot Grigio brings out the smoky notes in this unconventional but tasty summer sharer.

The most common dish you'll find in Asheville is trout. Fish are ubiquitous throughout the city, most commonly found in dips and spreads, like this one here.

Ingredients

- 1 whole boneless smoked trout (about 8 ounces) or 5 ounces boneless smoked trout fillets
- ½ cup cream cheese
- ½ cup sour cream
- 2 tablespoons chives
- 1 tablespoon fresh-squeezed lemon juice
- Kosher salt, to taste
- Fresh ground black pepper, to taste

How to Make It

If using whole trout, remove head and skin.

Add trout to mixing bowl, flaking it into small pieces with your hands.

Mash with fork until finely shredded.

Add remaining ingredients, and mix with fork until creamy.

Salt and pepper, to taste (you will probably need very little salt).

Serve with crackers and/or crisp vegetables for dipping. *Serves 4 as an appetizer.*