



Sockeye Salmon Spread appetizer paired with Cave Spring Riesling Estate 2017

INGREDIENTS:

- 8 oz. sockeye salmon, cooked, skin off
- 1/2 cup cream cheese
- 1/2 cup sour cream
- 2 tablespoons horseradish
- 2 tablespoons Worcestershire sauce
- 2 tablespoons chives
- 1 tablespoon fresh squeezed lemon
- Kosher salt, to taste
- Fresh ground black pepper, to taste
- Fresh parsley to garnish

HOW TO MAKE:

Add salmon 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.

Garnish with fresh parsley.

Serve with crackers and/or crisp vegetables for dipping.