

# Smoked Salmon Mousse

Makes approx 2 cups

Smoked salmon is blended into a creamy spread for crackers or wafers.

## Ingredients

- 8 ounces smoked salmon
- 4 oz sour cream
- ½ (4 oz) package cream cheese, softened
- ½ lemon, juiced
- ¼ cup fresh dill weed, chopped
- ¼ cup chives, chopped
- ½-1 tsp Dijon mustard
- 1 heaping Tbsp capers, well drained
- Salt and pepper to taste
- Capers and dill weed to garnish

## Instructions:

1. Puree smoked salmon in a blender or food processor, and until smooth.
2. Mix in heavy cream, cream cheese, juice of half of a lemon, fresh dill weed, chives and salt and pepper.
3. Blend to desired consistency.
4. Transfer to a medium serving dish, and garnish with dill weed and capers.

### *Note:*

This recipe is easily halved.



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