

Smoked Salmon Dip

Level: Easy
Serves: 5

Prep Time: 15 minutes
Cooking Time: -



Dip:

- 1 (8 oz.) brick cream cheese, softened
- 2 Tbsp. finely diced sweet Maui onion (or other type of sweet white onion)
- 1 Tbsp. non-pareil capers, drained of liquid and finely chopped
- $\frac{1}{4}$ cup mayonnaise
- 4 oz. (or about $\frac{3}{4}$ cup) smoked salmon (skin removed), roughly chopped (see Notes)
- 2 drops (or more, to taste) TABASCO® Brand Original Red Sauce
- 1 stalk green onion, finely chopped

Crackers: Milton's® Craft Bakers Organic Multi-Grain Gourmet Crackers



Mix all the dip ingredients until combined. Cover and refrigerate until ready to serve. To eat, spread dip on top of crackers.

Notes:

- I used Honey Smoked Fish Co.® Original Flavor Honey Smoked Salmon.

