

Recipe From:



Smoked Salmon Artichoke Dip

Ingredients:

2 c Maple Ridge Farms Alaskan Smoked Salmon
1 jar (6 oz) marinated Artichokes, drained
8 oz. Cream Cheese, softened
8 oz. Sour Cream
2 tsp Dill
2 tsp Cajun Seasoning
2 Tbsp Mrs. Dash Salad Dressing Mix
1 tsp Worcestershire Sauce
1 tsp mild Hot Sauce
1 tsp spicy Mustard
2 Tbsp Lemon Juice
Salt, to taste

Directions:

In large bowl, combine cream cheese and sour cream. Add remaining ingredients, except smoked salmon. Blend well. Add salmon and fold mixture slowly to keep salmon in larger pieces. Refrigerate for 4 to 6 hours. Serve dip with crackers and cheese, raw vegetables, or specialty breads.