

Smoked Copper River Salmon Apple Dip

By Analee Ladd



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Ingredients

- 6 oz jar of Smoked Copper River Salmon
- 6 oz cream cheese (we love to use chive & onion)
- 1/2 cup finely diced apple (use your favorite red or green apple!)
- 1 tbs finely chopped fresh parsley
- generous squeeze of fresh lemon
- fresh cracked black pepper to taste

Instructions

- Add salmon, reserving liquid oil, to a bowl. Smash salmon into small chunks. Pour cream cheese and diced apple into bowl with salmon and mix until combined. Sprinkle parsley and pour lemon juice on top, mix again until parsley is evenly distributed. Add pepper to taste and reserved salmon oil to achieve desired consistency. Enjoy!



COPPER RIVER
Wild Alaska King Sockeye & Coho

www.CopperRiverSalmon.org

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