

# Smoked Salmon & Apple Dip

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*By Analee Ladd*



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## Ingredients

- 1 6 oz jar of Smoked Copper River salmon
- 6 oz cream cheese (we love to use chive & onion)
- 1/2 cup finely diced apple of your choice
- 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



**COPPER RIVER**  
Wild Alaska King, Sockeye & Coho

[www.CopperRiverSalmon.org](http://www.CopperRiverSalmon.org)

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