



Smoked Salmon Dip

Here is a tasty, swank dip to serve at your next party - very easy to prepare. From Better Homes and Gardens.

1 8-ounce package cream cheese, softened
1/4 cup half and half, light cream, or milk
3 green onions, finely chopped (about 1/3 cup)
1 Tablespoon lemon juice
4 to 6 dashes bottled hot pepper sauce (such as Tabasco)
2 Tablespoons fresh dill (snipped into tiny pieces)
6 ounces smoked salmon (flaked or cut into thin strips, whatever works for the type of salmon you use)
Dill sprigs
Bagel chips and/or crackers

Thoroughly mix the cream cheese and half-and-half (light cream or milk, if you want it lighter) with a fork. Add green onion, lemon juice, hot pepper sauce, and the 2 Tablespoons snipped fresh dill. Mix until well combined. Fold in the salmon. Cover and chill 4 hours before serving. Garnish with fresh dill sprigs and serve with bagel chips or crackers.