

Smoked Salmon Cheese Ball

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Silverdale Chamber Of Commerce Favorite Recipes - 1991

*1 can (8 ounce) salmon
1 package (3 ounce) cream
cheese
1/4 teaspoon liquid smoke
(omit if using smoked fish)
2 tablespoons lemon juice
2 tablespoons minced onion
1 teaspoon horseradish
chopped nuts (for rolling)
parsley (for rolling)*

In a bowl, mix the salmon, cream cheese, liquid smoke, lemon juice, minced onion and horseradish.

Form into a ball.

Roll in chopped nuts and parsley.

Refrigerate for at least two hours or overnight before using.

Per Serving (excluding unknown items): 926 Calories; 84g Fat (80.4% calories from fat); 35g Protein; 11g Carbohydrate; 1g Dietary Fiber; 299mg Cholesterol; 749mg Sodium. Exchanges: 5 Lean Meat; 1/2 Vegetable; 0 Fruit; 15 Fat; 0 Other Carbohydrates.