

Salmon Party Log

Harriet McAllister

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

*1 can (16 ounce) salmon
1 package (8 ounce) cream
cheese, softened
1 tablespoon lemon juice
2 teaspoons onion, grated
1 teaspoon prepared
horseradish
1/4 teaspoon liquid smoke
flavoring
1/4 teaspoon salt
1/2 cup chopped pecans
3 tablespoons snipped
parsley*

Drain and flake the salmon, removing the skin and bones.

In a bowl, combine the salmon, cream cheese, lemon juice, salt, horseradish and liquid smoke. Mix thoroughly.

Chill for several hours.

In a bowl, combine the nuts and parsley. Shape the salmon mixture into an 8x2-inch log. Roll the log in the nut mixture.

Chill well.

Serve with assorted crackers.

Per Serving (excluding unknown items): 1314 Calories; 124g Fat (82.6% calories from fat); 39g Protein; 19g Carbohydrate; 5g Dietary Fiber; 299mg Cholesterol; 1296mg Sodium. Exchanges: 1/2 Grain(Starch); 5 Lean Meat; 0 Vegetable; 0 Fruit; 22 1/2 Fat; 0 Other Carbohydrates.