

## Appetizers

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# Smoky Salmon Ball

Susan McEwen McIntosh

"Southern Living" Cooking Light - 1983

**1 can (15-1/2 ounce) red salmon, drained and flaked**  
**1 package (8 ounce) Neufchatel cheese, softened**  
**1 tablespoon instant minced onion**  
**1 tablespoon lemon juice**  
**1 teaspoon prepared horseradish**  
**1/2 teaspoon Worcestershire sauce**  
**1/4 to 1/2 teaspoon liquid smoke flavoring**  
**1/3 cup celery, finely chopped**

In a bowl, combine the salmon, cheese, onion, lemon juice, horseradish, Worcestershire and liquid smoke.

Shape the mixture into a ball.

Chill about two hours or until firm.

Roll the ball in the chopped celery.

Serve with crackers or fresh vegetables.

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Per Serving (excluding unknown items): 414 Calories; 30g Fat (64.8% calories from fat); 29g Protein; 8g Carbohydrate; 1g Dietary Fiber; 131mg Cholesterol; 675mg Sodium. Exchanges: 4 Lean Meat; 0 Vegetable; 0 Fruit; 3 1/2 Fat; 0 Other Carbohydrates.