Salmon and Horseradish Spread

Nancy J. Holmberg - Pinehurst, NC Southern Living - 1987 Annual Recipes

Yield: 3 cups

1 can (15-1/2 ounce) pink salmon 1 package (8 ounce) cream cheese, softened 1/4 cup sour cream 1/4 cup prepared horseradish 1 tablespoon pickle radish 1/4 teaspoon salt 1/8 teaspoon garlic powder lettuce leaves paprika

Drain and flake the salmon. Remove and discard the bones and skin, if desired.

Add the cream cheese, sour cream, horseradish, pickle relish, salt and garlic powder. Stir well.

Chill for several hours.

Place lettuce leaves on a serving platter. Spoon the mixture onto the lettuce leaves. Sprinkle with paprika.

Serve with assorted crackers.

Per Serving (excluding unknown items): 1061 Calories; 96g Fat (80.5% calories from fat); 37g Protein; 16g Carbohydrate; 2g Dietary Fiber; 324mg Cholesterol; 1495mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 0 Non-Fat Milk; 17 1/2 Fat; 1/2 Other Carbohydrates.

Appetizers

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Calories (kcal):	1061	Vitamin B6 (mg):	.3mg
% Calories from Fat:	80.5%	Vitamin B12 (mcg):	3.7mcg
% Calories from Carbohydrates:	5.8%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	13.7%	Riboflavin B2 (mg):	.6mg
Total Fat (g):	96g	Folacin (mcg):	74mcg
Saturated Fat (g):	59g	Niacin (mg):	5mg
Monounsaturated Fat (g):	27g	Caffeine (mg):	0mg 0
Polyunsaturated Fat (g):	5g	Alcohol (kcal):	n n%
Cholesterol (mg):	324mg		
Carbohydrate (g):	16g	Food Exchanges	
	2g		0

0

Dietary Fiber (g):		Grain (Starch):	
Protein (g):	37g	Lean Meat:	5
Sodium (mg):	1495mg	Vegetable:	0
Potassium (mg):	786mg	Fruit:	0
Calcium (mg):	301mg	Non-Fat Milk:	0
Iron (mg):	4mg	Fat:	17 1/2
Zinc (mg):	2mg	Other Carbohydrates:	1/2
Vitamin C (mg):	15mg		
Vitamin A (i.u.):	3866IU		
Vitamin A (r.e.):	1163 1/2RE		

Nutrition Facts

Amount Per Serving				
Calories 1061	Calories from Fat: 854			
	% Daily Values*			
Total Fat 96g Saturated Fat 59g Cholesterol 324mg Sodium 1495mg Total Carbohydrates 16g Dietary Fiber 2g Protein 37g	148% 295% 108% 62% 5% 8%			
Vitamin A Vitamin C Calcium Iron	77% 26% 30% 21%			

^{*} Percent Daily Values are based on a 2000 calorie diet.