



Sugar Apple

Posts From The Caribbean

Smoked Salmon Pâté

Perfect at cocktail hour, this pâté benefits from a few hours chilling in the refrigerator so make it earlier in the day if possible. The horseradish is the secret – it brightens up the salmon flavor.

4 ounces smoked salmon, roughly chopped
4 ounces cream cheese
2 tablespoons sour cream
1 teaspoon prepared horseradish
1 teaspoon capers
juice of half a lemon
1/8 teaspoon Worcestershire sauce
a few dashes of Tabasco
a few grindings of black pepper
a pinch of salt

Put all ingredients into a food processor and process until it's almost smooth. Turn into a serving bowl and garnish with a few capers and a grinding of black pepper. Serve with crackers, brown bread or toast. *Makes about 1 cup.*

<http://www.abigailblake.com/sugarapple>

from the article *A Surfeit of Salmon* posted on October 30, 2009