



A smooth, savory blend of salmon and creaminess in every irresistible bite.

Creamy Salmon Dip

Ingredients:

- 1 cup cooked salmon, flaked
- 8 oz cream cheese, softened
- 1/4 cup sour cream or mayonnaise
- 2 tbsp lemon juice
- 2 tbsp fresh chives, finely chopped
- 1 tbsp fresh dill, chopped
- 1 tsp capers, drained and roughly chopped (optional)
- 1 tsp Worcestershire sauce (optional)
- 1/4 tsp hot sauce, or to taste (optional)
- Salt and freshly ground black pepper, to taste

Instructions:

- **Flake the salmon:** Discard any skin or bones from your salmon and flake the fish into small pieces using a fork. Set aside.
- **Combine the creamy base:** In a medium-sized bowl, use a fork or hand mixer to blend the softened cream cheese, sour cream (or mayonnaise), and lemon juice until smooth.
- **Mix in the aromatics:** Add the chopped chives, dill, and optional capers, Worcestershire sauce, and hot sauce. Stir until well combined.
- **Add the salmon:** Gently fold the flaked salmon into the cream cheese mixture. Be careful not to overmix if you prefer a chunkier texture.
- **Season and chill:** Season with salt and pepper to taste. Cover the bowl and refrigerate for at least 30 minutes to allow the flavors to meld.
- **Serve:** Garnish with extra fresh dill or chives and serve with crackers, bagel chips, or fresh vegetables.

Tips and variations

- **For a smoky flavor:** If your leftover salmon wasn't smoked, you can add a small dash of liquid smoke to the dip.
- **Make it spicy:** Increase the amount of hot sauce or sriracha to your liking for an extra kick.
- **Add some crunch:** Finely diced celery or red onion can add a nice texture and savory bite.
- **Serve it warm:** Spread the prepared dip into a small baking dish, sprinkle with shredded cheddar or parmesan cheese, and bake at 350°F (175°C) for 10–15 minutes, or until warm and bubbly.