

Smoked Fish Spread

ANOTHER FRESH SEAFOOD IDEA

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When hosting a holiday party, let seafood be part of your menu.

- 1 pound smoked fish
- 1 pound cream cheese, softened
- 2 tablespoons fresh lemon juice
- 2 tablespoons finely chopped onion
- ¼ cup chopped sweet pickles
- ½ cup finely chopped celery
- 4 tablespoons horseradish
- ½ teaspoon Tabasco sauce
- ¼ cup chopped fresh parsley
- ¾ cup light cream

Flake fish. Blend together cream cheese, lemon juice, onion, pickles, celery, horseradish, Tabasco and parsley. Add fish. Blend in cream. Serve with crackers. Makes about 3 cups.

From: [Mariner's Menu: 30 Years of Fresh Seafood Ideas](#)

Contributed by [Joyce Taylor](#)