

Smoked Salmon Dip (warm)

8 oz. cream cheese (softened)

8 oz. sour cream

1/4 cup mayo

1/8 teaspoon Johnny's Seasoning Salt

2 Tablespoons green onions, chopped

1/4 cup grated parmesan cheese (for top)

4-5 oz. smoked salmon, chopped or flaked (From Hazel Blue Acres 😊)

Mix ingredients together, stirring salmon in at the end.

Place in a shallow baking dish.

Sprinkle parmesan cheese on top.

Bake at 350 degrees for 15 minutes.

Then place under broiler until top is golden brown.

Serve with crackers.

Notes:

Don't blend or you won't get the texture of the salmon.

Don't use shredded parmesan, only grated.

OK to use fat free or lite cream cheese, sour cream, mayo, etc.

Can be served warm or room temp.

Submitted by Linda Husby Carlson, Shelley Husby credit given to their friend Lyle.