

Smoked Salmon Dip

1 8oz package cream cheese, softened
1/4 cup capers, or to taste
2 Tbs chopped green onion
1 1/2 tsp chopped fresh dill
1/4 cup heavy whipping cream
3 dashes Worcestershire sauce
3 drops hot pepper sauce (such as tabasco)
1 squeeze fresh lemon juice

6 oz smoked salmon, chopped or flaked (From Hazel Blue Acres 😊)

Mix all ingredients and then stir in smoked salmon. Serve with crackers.
Keep dip chilled until ready to serve.

Recipe from Julie Erickson