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Smoked Trout Spread

Prep time: Prep Time: 10 minutes

Servings: 12

Smoked trout is a stealth red carpet ingredient. I never used to buy it, until one day, I was star struck by a dip at a friend's house. She didn't even have a recipe – it was one of those oh-I-just-threw-it-together kinds of recipes. Great. After doing a little taste detective work and some experiments in my kitchen it came down to five basic, but potently flavorful ingredients: cream cheese, smoked trout, onion, horseradish and parsley. Any one of these elemental flavors will make a dip zingy and delicious. All together they make a mouthwatering, charming appetizer that stands out in a crowd on the potluck table. And the best of it all? It really takes no more than 10 minutes to make.

Submitted by Helen Lentze

Ingredients

1 (8 oz). tub Green Valley Creamery Cream Cheese

1 smoked trout filet

1/2 small red onion

1 Tbsp. prepared horseradish

1 cup Italian parsley, chopped

Pepper to taste

Instructions

1. An hour before preparing the recipe, take the cream cheese out of the refrigerator and allow it to adjust to room temperature.
2. Remove the skin from the bottom of smoked trout filet, then gently pull the remainder into small pieces by hand.
3. Finely mince the red onion and chop the Italian parsley.
4. In a medium sized bowl, combine the cream cheese, trout, onion, horseradish, parsley and pepper with a fork until well combined. Serve with cucumber slices, crackers or fresh bread.