

## Smoked Trout and Horseradish Spread with Dill and Sage – by Lyall



This is another version of smoked trout dip taken from *101 Trout Recipes*. The wasabi-style horseradish should be added teaspoon by teaspoon so that smoke does not come out of your ears after you have added too much!!! You may wish to add powdered Cajun seasoning to complement the horseradish zing.

### **Ingredients:**

250 grams of smoked trout (I like to hot smoke with hickory)

1 (250 grams) package light cream cheese, room temperature

½ a brown onion, finely chopped

Up to 5 teaspoons horseradish cream (Masterfoods brand in a 175 gram jar).  
Add 2 ½ then teaspoon by teaspoon

1 tablespoon chopped fresh dill

1 teaspoon lemon zest

2 teaspoons lemon juice

ground black pepper and salt to taste

**Sage – for garnish only!!!**

**Directions:**

Flake trout into small pieces and pulse cream cheese and other ingredients in a blender, or better still, a hand-held electric beater for more control.

Stir in flaked trout. You can control how large the trout pieces are by blending for a shorter or longer time or not at all.

Serve right away or cover and chill for up to 2 days. Makes approximately 2 cups. I serve on crisp bread with inexpensive lumpfish caviar available at a large supermarket chain starting with W.

Garnish with Sage ... but DON'T EAT IT!!!