

## Smoked Salmon Schmear

I have made many boatloads of Salmon Schmear in my career. I came up with this recipe when I worked for Wolfgang Puck and he loved it and I have never looked back.

You can make it as simple as you want to as elaborate.

### Basic version

8 ounces Smoked Salmon (not lox!)  
1/3 cup good quality mayonnaise  
1 tablespoon Dijon style mustard  
1 tablespoon prepared horseradish  
1 tablespoon fresh lemon juice  
2 tablespoon chopped dill  
1 tablespoon capers

1. Pulse 4 ounces of salmon in a food processor until broken up (several pulses).
2. Coarsely chop remaining salmon by hand.
3. Stir in mayo, mustard, horseradish, lemon juice, dill and capers.
4. Serve on crackers, bread, endive leaves, cucumber cups or by the spoonful with refrigerator pickles! YUM!

### Add-ins for the insanely stocked pantry

Thinly sliced scallions, crushed wasabi peas, lemon zest, chopped flat leaf parsley, chopped green olives, pickled red onions