U.S. Cream Cheese and Smoked Salmon Dip

Cream cheese and sour cream add a creamy balance to the full flavored Smoked Salmon.



INGREDIENTS

(Serves 4 - 6)

U.S. Cream Cheese	240g
U.S. Sour Cream	120g
Lemon Juice	15ml
Fresh Dill, chopped	6g
White Onion, finely minced	25g
Cayenne Sauce (Tabasco or similar)	As desired
Salt	2g
Black Pepper, freshly ground	1g
Hot-Smoked Salmon (not Lox/cured), diced	120g
Capers	16g

NUTRITIONAL CONTENT

U.S. Label			
Nutri Serving Size Servings Per	(100g)		cts
Amount Per Ser	ving		
Calories 220) Calo	ries from	Fat 180
		% Da	aily Value*
Total Fat 20g	9		31%
Saturated	Fat 11g		55%
Trans Fat	0.5g		
Cholesterol	65mg		22%
Sodium 560	ma		23%
Total Carbol	U	3a	1%
Dietary Fik		-9	0%
Sugars 2g	<u> </u>		• * *
Protein 7q			
Protein /g			
Vitamin A 15	% •	Vitamin (C 4%
Calcium 8%	•	Iron 4%	
*Percent Daily Va diet. Your daily va depending on you	alues may b	e higher or l	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gram		65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Per 100g	
Calories	223kcal
Total Fat	20g
Saturated Fat	11g
Trans Fat	1g
Cholesterol	65mg
Total Carbohydrates	3g
Dietary Fiber	Og
Sugars	2g
Protein	7g
Calcium	75mg
Magnesium	12mg
Phosphorus	111mg
Potassium	149mg
Sodium	562mg
Iron	1mg
Vitamin A	838IU
Vitamin C	2mg

Fat 9 · Carbohydrate 4 · Protein 4

PREPARATION

- 1. Add cream cheese to food processor and pulse to soften.
- 2. Add sour cream, lemon juice, dill, onions, cayenne sauce, salt & pepper and combine on medium speed.
- 3. Fold in diced salmon and capers.
- 4. Serve with crusty bread.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on <u>ThinkUSAdairy.org</u>, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2015 U.S. Dairy Export Council.

