Smoked Trout Dip

Equipment

- food processor (optional)

Ingredients

- 1 lb smoked trout
- 2 cup cream cheese
- 1 cup sour cream
- 1 cup mayonnaise
- 2 tsp salt
- 4 tsp prepared horseradish
- 1 tsp smoked paprika
- 1 tsp sweet paprika
- 2 tsp onion powder (you can use onion salt, just reduce the regular salt in the recipe)
- 1 tsp garlic powder
- 2 tsp lemon juice, or more to taste

Instructions

- Remove the skin from the smoked trout by sliding a sharp knife between the skin and the fish. Discard the skin.
- Break apart the trout into rough pieces. Set aside
- Put the cream cheese, sour cream, and mayo in a food processor and blend until smooth.
- Add the salt, spices, and lemon juice and blend again until combined. Scrape down the sides of the machine. Taste and adjust the seasonings.
- Add the pieces of smoked trout and pulse the machine about 15 times, just until the trout is broken up and evenly distributed, but there is still some texture in the dip.
- Take a taste to see if you want to adjust any of the spices, or add more lemon juice.
- Transfer the dip to an airtight storage container and chill. ***Note: the dip will start out light and fluffy straight out of the processor, but will get nice and firm, thick, and spreadable after a few hours in the refrigerator.***
- The dip is ready to serve after it has completely chilled. It will keep up to a week in the airtight container in the refrigerator.

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