

Lox, Dill and Cream Cheese Spread

Recipe By *Brynie Greisman*



Cooking and Prep:  10
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Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Gluten Free, Low Carb,
Pescetarian, No Refined Sugar,
Keto

Source: Family Table by
Mishpacha Magazine

Ingredients (8)

Main ingredients

- 1 and 1/2 cups flaked cooked or canned salmon (about 6 ounces/175 grams)
- 4–8 oz (115–225 grams) cream cheese
- 1 tablespoon fresh lemon juice
- 1 tablespoon prepared white horseradish, optional

- 4 oz (115 grams) lox
 - 2 tablespoons chopped fresh dill or 6 cubes **Dorot Gardens Frozen Dill**
 - salt, to taste
 - pepper, to taste
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Start Cooking

For the Spread

1. Blend the salmon, cream cheese, lemon juice, and horseradish in a food processor or using a stick blender, until it is just smooth.
2. Add the lox and dill. Blend just until the lox is finely chopped. (You don't want mush!) Season with salt and pepper.

Credits

Photography: Daniel Lailah

Styling: Michal Leibowitz