

DILL-GARLIC SALMON SPREAD WITH SALT AND PEPPER CROSTINI (*Seasoned and grilled sliced baguette*)

A fun use for a little leftover salmon and a great starter for a Father's Day cookout or any summer picnic. Add fresh veggies instead of the crostini if you're cutting carbs. Outside? Keep the dip in the shade in a large bowl or platter full of ice and water.

- 6 ounces or so cooked salmon fillet (roasted, poached, or grilled)
- 8 ounces cream cheese, softened
- 2 ounces Cheddar cheese, softened
- 2 tablespoons minced shallot or red onion
- 2 garlic cloves, chopped
- 2 tablespoons each fresh dill and parsley, minced plus a little parsley for garnish (or to taste)
- Pinch salt
- 1/4 teaspoon fresh ground white pepper (can sub black pepper)
- Juice of 1/2 lemon (Use another slice or two for garnish)
- Hot sauce, a few drops or to taste
- Milk, sour cream, or cream, if needed to thin out the spread
- Extra Virgin Olive oil, for garnish
- Fresh ground black pepper
- Sliced baguette brushed with olive oil, sprinkled with salt and pepper, grilled or broiled on both sides
- Crackers or fresh veggies

Into a food processor add the first 10 ingredients (salmon - hot sauce) and process, pulsing, until well-blended and smooth. Add milk or cream to thin the spread, if needed. Using a rubber spatula, scoop out into bowl; drizzle with olive oil and give a last sprinkle of black pepper; garnish with parsley and lemon. Serve with grilled bread and/or crackers and fresh veggies.