



## Smoky Salmon Ball

### WHY THIS RECIPE WORKS

This Appetizer is one of our all-time favorites! If there are leftovers it great to spread it on a toasted bagel!

### INGREDIENTS:

- 8 ounces Fresh Smoked Nova Salmon Lox – chopped into small pieces
- 1 package 8 oz. cream cheese (softened – room temperature)
- 1 tablespoon Fresh lemon juice
- 2 teaspoon Grated sweet onion
- 1 teaspoon Prepared horseradish
- ¼ teaspoon Liquid Smoke (found in the seasonings isle of the grocery store)
- 3 tablespoons chopped parsley

### INSTRUCTIONS:

1. In medium size mixing bowl, cream the cream cheese with the lemon juice, grated sweet onion, prepared horseradish, and liquid smoke until smooth and all ingredients have been incorporated.
2. Fold in the chopped smoked salmon lox. Shape into a ball, covering with plastic wrap and refrigerate until firm.
3. Meanwhile, chopped your parsley and lay on wax paper. Remove the salmon ball from the refrigerator and roll in the parsley, evenly coating the exterior.
4. Refrigerate for at least 2 hours before serving; can be made a day ahead.

*Enjoy on your favorite water cracker! We strongly recommend serving on a water cracker so as not to take away from the flavor of the lox and cream cheese.*