

Smoked Salmon Cheese Ball

Ingredients

8 oz Cream Cheese (softened)
1/4 c Red Onion (minced)
1 1/2 T Dill
1 Lemon (zested, 1 tablespoon juice)
1 T Capers (drained, chopped, 1/2 teaspoon caper liquid)
1 1/2 oz Cold-Smoked Salmon (chopped)
0 ds Salt
0 ds Ground Black Pepper

Instructions

- 1.Line a bowl with plastic wrap; set aside.
- 2.Combine cream cheese, onion, chopped dill, zest, lemon juice, capers, and caper liquid in a bowl with a hand mixer until combined; season with salt and pepper.
- 3.Fold salmon into cheese mixture, then spoon mixture into prepared bowl and cover with plastic wrap. Chill cheese ball until firm, 2 hours.
- 4.Garnish cheese ball with dill sprigs and serve with crackers.