

Pete's Smoked Fish Spread

Floyd "Pete" Pearson (Grand Marais, MN)

Yield/Servings: Varies

Ingredients:

- 2 lbs. Smoked Fish (Lake Trout, Salmon or Whitefish)
- 8 oz. Cream Cheese
- 2 tablespoon Horseradish
- 1/3 cup Chopped Ripe Olives
- 1/3 cup Chopped Green Olives
- 1/3 cup Chopped Cocktail Onions
- 2 teaspoon Juice from Cocktail Onions
- Juice from 1 Lime
- 2 tablespoon Chopped Chives
- Milk, Cream or Half & Half (Amount Varies)



Instructions:

- Remove skin from fish, remove flesh from bones and break fish up by hand removing any bones.
- Combine all ingredients except for milk. Use a fork to blend the mixture. Watch for any bones you may have missed.
- Add small amounts of milk (or cream or half & half) to get the spreading texture you would like.
- Serve with crackers.