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.