



## FRANKO'S FAVORITES

### SMOKEY SALMON SPREAD

(Marie Danielsen)

In medium bowl, combine 1 4-oz. pkg. cream cheese (at room temperature), 1 Tbsp. lemon juice, 1/2 tsp. prepared horseradish, 1/2 tsp. grated onion, 1/4 tsp. salt, 1/8 tsp. pepper and 1/8 tsp. liquid smoke seasoning (available at Fortino's). Thoroughly drain one 7 3/4-oz. can red salmon; remove and discard skin and bones.

Flake drained salmon and stir into cream cheese mixture. Refrigerate about 1 hour. Shape mixture into a roll. Sprinkle with 3 Tbsp. finely chopped parsley and lightly press into roll. Wrap in plastic wrap and refrigerate 6 hrs. or overnight. Spread on crackers and enjoy.