



Smoked Salmon Mousse-ISH

Ingredients:

8 oz. smoked salmon- cut into pieces (not necessary to cut too small)
8 oz. cream cheese (brick)
8 oz. mascarpone cheese
3-4 Tb. ginger or citrus ISH horseradish
2 1/2 Tb. minced scallion
4 Tb. fresh dill (rough chopped)
fresh lemon juice (3/4 of a lemon or more, to taste)

Directions:

Place smoked salmon in food processor and chop until it appears minced.
Add cream cheese and process further.
When thoroughly blended, add mascarpone and process again.
Add ISH horseradish, scallion and dill and blend until combined.
Add fresh lemon juice and blend until smooth.