

SMOKED SALMON BAGEL SCHMEAR

MILA MARTINICO



1-2 SERVINGS

5 MINUTES | 5 MINUTE PREP

INGREDIENTS

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|---------------------------------------|--|
| 4 oz ¼ cup of Softened Cream Cheese | Salt and Pepper to taste |
| 1/2 of a Lemon | 1 tsp of Dijon Mustard |
| 1 tsp of Capers | A few dashes of Tabasco |
| 1 tsp of Dill Relish | 1 Filet of Honey Roasted Smoked Salmon |
| 1 tsp of Garlic powder | |
| 1 tsp of Onion Powder | |
| 1 tsp of Dill | |

DIRECTIONS

1. Soften ¼ cup of Cream Cheese
2. Zest one lemon and add it to the cream cheese.
3. Add in 1 teaspoon of capers and 1 teaspoon of dill relish.
4. Add in 1 teaspoon of garlic powder, 1 teaspoon of onion powder, 1 teaspoon of dill and a shake of salt and pepper.
5. Add in one teaspoon of dijon mustard and a few dashes of tabasco sauce.
6. With a fork, shred your smoked salmon. I prefer to take the skin off first.
7. Add in your shredded salmon and mix!
8. Spread your schmear on a toasted bagel, I love to use Asiago.
9. Add a squeeze of lemon juice and a sprinkle of dill to the top and enjoy!