



# HOLIDAY RECIPES

## Spread for Smoked Trout

(Adapted from Joy of Cooking)

### Ingredients

8 ounces smoked trout  
½ cup light sour cream  
4 teaspoons horseradish, drained  
Fresh dill for garnish  
Lemon wedges  
Water crackers

### Directions

1. Drain horseradish with fine sieve or cheesecloth.
2. Mix drained horseradish with sour cream.
3. Put small dollop of horseradish/sour cream mixture on cracker.
4. Place almond-sized piece of trout on cream mixture.
5. Sprinkle with fresh dill.
6. Serve with lemon wedges.
7. Can be stored up to three hours in refrigerator covered with damp paper towel.



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