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Recipe: SMOKED WHITEFISH PATE

Servings: 12

Serv. Size: .25 LB

Prep. Time: 0:30

| Portion | Ingredient |
|------------------|--------------------|
| ***** | ***** |
| 0.75 Pound(s) | Whitefish smoked |
| 2 Pound(s) | Cream Cheese light |
| 0.5 Cup(s) | Chives, Fresh |
| 0.25 teaspoon(s) | Pepper |

PREPARATION STEPS-

1. Clean smoked whitefish to be free of pinbones. Remove skin then weigh to assure correct portion.
2. Place in mixing bowl with paddle attachment. Mix thoroughly and break up whitefish.
3. Allow cream cheese to soften. Place in mixing bowl with smoked whitefish. Add chives and seasonings. Mix to incorporate until almost smooth.