

Smoked Salmon Dip

By [Jenn Segal](#)

This elegant smoked salmon dip is delicious on crackers — or serve it on a brunch buffet with bagels.

Servings: 2 cups

INGREDIENTS

1 cup (8 ounces) cream cheese
¼ cup sour cream
¼ cup mayonnaise
1 tablespoon fresh lemon juice
2 tablespoons capers, drained and rinsed
¼ teaspoon Tabasco
4 ounces smoked salmon, roughly chopped
2 tablespoons fresh chopped dill
2 tablespoons fresh chopped chives
Salt, to taste

INSTRUCTIONS

Combine the cream cheese, sour cream, mayonnaise, lemon juice, capers, and Tabasco in a food processor fitted with the metal blade; pulse until blended. Add the salmon, dill and chives and pulse, scraping the sides of the bowl as necessary, until the salmon is finely chopped. Taste and add salt, if necessary (I usually add about ¼ teaspoon, but it depends on the saltiness of the smoked salmon). Serve as a dip with crackers or bagel chips, or as a spread with bagels.

Make ahead: This dip can be made a few days ahead of time. However, it gets quite firm in the fridge so let it sit out at room temperature before serving, otherwise it will be hard to scoop.

NUTRITION INFORMATION

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Per serving (10 servings)

Serving size:	3 tablespoons
Calories:	144
Fat:	14 g
Saturated fat:	6 g
Carbohydrates:	1 g



Sugar:	1 g
Fiber:	0 g
Protein:	4 g
Sodium:	237 mg
Cholesterol:	33 mg

GLUTEN-FREE ADAPTABLE NOTE

To the best of my knowledge, all of the ingredients used in this recipe are gluten-free *or widely available in gluten-free versions*. There is hidden gluten in many foods; if you're following a gluten-free diet or cooking for someone with gluten allergies, always read the labels of your ingredients to verify that they are gluten-free.

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