

## Wild Alaska Salmon Herb Mousse



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 24 (4 oz. each)

### Ingredients:

1 3.3 lb. pouch or 64 oz. can\* red or pink Alaska Salmon,  
drained (reserve liquid)  
4 Tbsp. unflavored gelatin  
1 cup water, cold  
1 1/2 cups water, hot  
2 Tbsp. lemon juice  
2 Tbsp. lemon zest, grated  
1 lb. cream cheese, softened  
1 lb. sour cream  
1/4 cup fresh dill or parsley, chopped  
Salt and freshly ground black pepper, as needed  
Crackers for serving  
Tomato and cucumber, sliced for garnish  
Dill or parsley sprigs for garnish

\*For canned, remove skin and bones

### Description:

1. In large bowl, gently break drained salmon into large chunks. Set aside along with reserved liquid.
2. In medium bowl, dissolve gelatin by sprinkling it over cold water. Mix well. Add hot water, lemon juice, lemon zest and reserved salmon liquid to gelatin mixture and mix.
3. In mixer bowl with paddle, blend cream cheese, sour cream and dill or parsley until smooth. Add salmon and mix. Season with salt and pepper.
4. Add gelatin and cream cheese mixtures; blend well.
5. Pour mousse into molds or large bowl lined with plastic food wrap. Cover and chill approximately 4 hours or until set. Hold cold for service.
6. To serve, spread on crackers and garnish with slices of cucumber and tomato.

### Tip:

For individual appetizer servings, pour mousse into 4 oz. ramekins. Garnish for service.