

Easy Alaska Salmon Spread



Preparation Time: 0 minutes

Cook Time: 10 minutes

Servings: 8

Ingredients:

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2, 6 oz cans of Alaska salmon, boneless, skinless and drained

8 oz neufchâtel cheese

2 Tablespoons lemon juice

1/4 teaspoon kosher salt

Freshly ground black pepper

Toppings:

1/8 cup minced chives

1/3 cup diced pre-cooked, pre-peeled beets (find them in the produce department refrigerator)

Quick pickled cucumber* see below

Smoked sea salt

Rye bread toasts (or choose a gluten-free alternative)

Quick pickles:

2 small English cucumbers

1/2 cup red wine vinegar

1/2 cup water

1 teaspoon kosher salt

1 teaspoon sugar

Description:

Add salmon, neufchâtel cheese, lemon juice, salt and pepper to a food processor. Pulse until smooth and fully combined (you don't want any streaks of neufchâtel cheese). Refrigerate.

To make quick pickles, microwave or use a small pan on the stovetop to heat vinegar, water, salt and sugar. Slice small English cucumbers in half lengthwise, scoop out the seeds, and chop into half moons. Add to the heated vinegar mix, stir and refrigerate at least 10 minutes.

To compile, add spread to a bowl or a plate. Add quick pickles, chives, beets, and smoked salt on top. Serve with rye bread toasts or veggies.

Recipe courtesy of Carlene Thomas of [OhCarlene](#).