



**BRISTOL BAY**  
SOCKEYE SALMON

## **EASY SOCKEYE SALMON SPREAD**

**SERVINGS: 8**

### *Ingredients:*

#### **Spread**

- 2, 6-ounce cans of salmon, drained
- 8 ounces Neufchatel cheese
- 2 tablespoons lemon juice
- 1/4 teaspoon kosher salt
- Freshly ground black pepper, to taste

#### **Toppings**

- 2 tablespoons 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

#### **Quick Pickles**

- 2 small English cucumbers
- 1/2 cup red wine vinegar
- 1/2 cup water
- 1 teaspoon kosher salt
- 1 teaspoon sugar

### *Directions:*

- 1** Add salmon, Neufchatel cheese, lemon juice, salt and pepper to a food processor. Pulse until smooth and fully combined (you don't want any streaks of Neufchatel cheese). Refrigerate until ready to serve.
- 2** Meanwhile, make the 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 for at least 10 minutes.
- 3** 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.

Find more delicious wild sockeye salmon recipes at  
[www.bristolbaysockeye.org](http://www.bristolbaysockeye.org).