

## SMOKED TROUT DIP

### SUPPLIES & INGREDIENTS

- 2 **3.8 oz cans** of boneless smoked trout, drained
- 1 cup cream cheese
- 1 cup sour cream
- 1 tablespoon dried chives
- 2 tablespoon lemon juice
- Kosher salt and pepper
- Bread, toast, or crackers for serving

### DIRECTIONS

1. Using your hands, break up the trout into large pieces into a medium bowl.
2. Add the cream cheese, sour cream, chives, and lemon juice.
3. Season with salt and pepper.
4. Using a fork, mix it really well until it kind of looks like really creamy tuna salad.
5. Serve on crackers, toast or anything crispy you like.

