

SMOKED BLUEFISH PATÉ

CHEF MIKE PETERS, THE TASTY

INGREDIENTS

- 2 LBS SMOKED BLUEFISH, FLAKED
- 1 PACKAGE CREAM CHEESE (8OZ), SOFTENED
- 1 CUP CELERY, SMALL DICE.
- .5 CUP RED ONION, SMALL DICE
- 1 T CORNICHON (OR DILL PICKLE, SEEDS REMOVED), SMALL DICE
- 2 T CHIVES, CHOPPED
- 1 T PARSLEY, CHOPPED
- 2 T DILL, CHOPPED
- 1.5 TSP FRESH GINGER, MINCED
- 1.5 TSP FRESH GARLIC, MINCED
- 1 T LEMON JUICE
- 1 T WORCESTERSHIRE SAUCE
- DASH HOT SAUCE

INSTRUCTIONS

1. IN A LARGE BOWL COMBINE AND MIX ALL INGREDIENTS EXCEPT BLUEFISH.
2. FOLD IN BLUEFISH.
3. SEASON WITH SALT & PEPPER TO TASTE.



THE TASTY