



GARLIC FESTIVAL® FOODS

Smoked Salmon Garlic



Ingredients

- 1-2 Tbsp. [Garlic Festival Foods Garli Garni](#)
 - 1oz. Sun dried tomatoes
 - 1/4 Cup hot water
 - 8z. Softened cream cheese
 - 1-2 Tbsp. milk
 - 2oz. Smoked salmon or trout

Directions

Place dried tomatoes, Garli Garni and water in a small saucepan. Heat until tomatoes are softened and water absorbed (about 1 to 2 minutes). Place softened cream cheese in a food processor and process with milk until smooth. Add tomato mixture and mix. Add smoked salmon (or trout) and process until just blended. Cover & refrigerate for at least 30 min. before serving.

Serve with crackers, croutons, pita chips or toast.

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USA

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