

Garlicky Dried Tomato Smoked Salmon Spread



Ingredients

1 oz. sun-dried tomatoes, chopped
1 - 2 tablespoons Garli Garni
1/4 cup hot water
8 oz. cream cheese, softened
1 - 2 tablespoons milk

2 oz. 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. Refrigerate until serving. Serve with crackers or croutons.

Products In This Recipe



Garli Gami All Purpose Garlic Seasoning (Small) 57 Review(s)

Price: \$6.00

View Details



The Flavors that made Gilroy Famous



