



## Smoked Salmon Spread

- 8 ounces cream cheese, softened at room temperature
- 1/2 cup sour cream
- 1 Tbsp BUNN Gourmet® Cracked Black Pepper Rub
- 1 Tbsp lemon pepper seasoning
- 2 tsp prepared horseradish
- 2 tsp lemon juice
- 4 ounces smoked salmon, skinned and minced

Beat softened cream cheese with a mixer until smooth. Blend in sour cream, cracked black pepper rub, lemon pepper, horseradish and lemon juice. Add salmon and mix well. Chill at least 2 hours. Stir before serving. Serve with your favorite salty dippers, crackers or raw vegetables. Note: This spread can be made a couple of days in advance to better blend the flavors.