



Smoked Mountain Trout Dip



Photo by Andrew Cebulka

Yields

Serves 6

Recipe by Lauren Utvich

Ingredients

8 ounces cream cheese, softened

½ cup sour cream

2 tablespoons prepared horseradish

1 teaspoon freshly grated lemon zest

8 ounces smoked trout fillet

1 bunch chives, chopped (about ½ cup)

Don't even think about using low-fat sour cream—only the full-fat variety will do.

Directions

In the bowl of a stand mixer fitted with paddle attachment, beat together cream cheese, sour cream, horseradish, and lemon zest until well combined. Add trout to the bowl and let mixer break it down a bit (but be careful to stop before the dip is completely smooth—you want to see that there are still some large chunks of trout). Fold in chives by hand. Serve with Fancy Saltines (recipe below).

Recipe from **the Simple Life.**