

Smoked Mullet Dip

Ingredients:

- 1 smoked mullet or about a pound of any smoked fish
- 4-6 oz cream cheese or kefir cheese
- 2-4 T mayo
- 1 T. celery salt
- 2-3 green onions, thinly sliced or 1-2 T. dried chives
- 1 t. lime juice
- 2 T. lemon juice
- Fresh parsley
- Salt and pepper to taste
- Hot sauce, if desired
- Crackers for serving

Directions:

Carefully remove all the bones from the smoked fish.

Place the cheese, mayo, celery salt, onions, lime, and lemon juice in the food processor and blend together. (*You could also mix this together with a hand mixer,*)

Add the fish and pulse a few times until mixed well. *You can also just stir it in after you dump it into a container so that it doesn't turn to complete mush.*

Add the salt, pepper, and hot sauce to your liking and you can add a little more lemon juice if you like.

It is best to chill for about an hour but we usually eat it right away and it is great!