

Sockeye Lox Bagel Dip

By Jamie Preuss



Lox Bagel Dip

Ingredients

- 8 oz cream cheese, room temperature
- 4 oz lox, chopped into bite-sized pieces
- 1/4 cup red onion, minced
- 1/4 cup fresh dill, chopped
- 1-2 tsp capers, chopped
- 1 lemon, zested
- Bagel chips for serving

Instructions

- Spread cream cheese over a serving platter or plate. Use an offset spatula or the back of a spoon to make this easy!
- Spread the chopped lox, red onion, dill, and capers over the top of the cream cheese
- Use a microplane or citrus peeler to zest or peel the lemon
- Arrange lemon zest on top.
- Refrigerate one hour (if you can take it!) before serving. This helps firm up the ingredients
- Serve this as soon as you finish prepping, the cream cheese will be softer
- Serve with bagel chips or toasted bagel halves and enjoy!



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