

Salmon Ball Appetizer

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11 years

Ingredients

- 1 tin red salmon
- 2 tsp. Horse radish
- 1 tsp lemon juice
- 1 8 oz. Package cream cheese
- crush walnuts
- 2 tblsp. minced parsley
- 2 drops tobassco sauce

Instructions

- Leave cream cheese out to soften
- Mix salmon, horse radish, lemon juice & tobassco
- Once cream cheese has soften, mix all ingredients
- On a small plate with seran wrap - form into a ball
- Leave in refrigerator overnight
- Mix crushed walnuts and parsley
- Roll salmon ball so that it is covered completely in walnuts and parsley and form into ball again
- Serve with crackers on tray! Always a hit!