

# Bunky's SMOKED TROUT PATE

8 oz. Bunky's Smoked Trout

8 oz package of Daisy (premium brand) Sour Cream ...NO LOW FAT STUFF

8oz Package Philadelphia Brand Cream Cheese

2 Tbl prepared Horseradish (Hot kind)

3 Tbl minced Red Onion

2 Tbl Flat Leaf (Italian) Parsley (Minced b/4 putting in processor)

Salt(not much)—Gr Black Pepper- garlic powder ( I just shake in by eye) use your judgement...Remember Bunky says: *"you can always add but it is very, very, very difficult to remove too much."*

1/2 Lemon juiced

## Preparation

Discard the skin and flake the trout off the bones(no bones wanted)...

Pulse the cream cheese, sour cream, horseradish, onion, parsley, salt, pepper and garlic in a food processor into a smooth consistency

Add the other  $\frac{1}{2}$  of the Trout and pulse until incorporated and broken down

Add other  $\frac{1}{2}$  of Trout and pulse to break up into very small pieces and incorporated

Transfer to a bowl. Refrigerate until firm, about 1 hour or longer

Serve with celery, endive leaves, or crackers of various kinds, champagne, beer etc.etc.

Bunky (Ron Mikrut) 11/12/09

(Bunky brought this to the last tie-in. Everyone who tried it, raved about it. You catch and release diehards should remember that any alumnus of the Norfolk National Fish Hatchery would give his all to be included in this recipe!)