



## In the Kitchen with Mari

### *Salmon Dip*

Our dear friends from Montreal, Colleen and Mirko Wicha, shared an unforgettable evening with us. These great wine collectors (who have a special passion for Burgundy wines) invited us to what they called a “strategic” wine tasting. This is a short way of describing a method of introducing wines and tastes that provided perspective and insight. Colleen created homemade appetizers to accompany the wines. I was impressed by each taste, but felt compelled to share this recipe, especially because Mirko had caught the salmon himself in the waters off the Canadian coast. Another reason: it’s easy and fun!

#### **Ingredients**

- Salmon (a single serving) baked, fresh, skin removed
- ½ container of cream cheese
- 2 Tablespoons sour cream
- 1 Tablespoon horseradish (or even wasabi, if that is easier for you to obtain)
- Lemon juice from ½ a lemon
- A sprig of basil, bits of fresh red chili pepper, and green onion to decorate
- A dash of hot sauce - if you like



#### **Method**

Remove all skin from salmon and add to the cream mixture stirring gently to keep the salmon as chunky as possible. And that's it!

Enjoy!