

Salmon Mousse

This can be made the day before and stored in the fridge. Garnish with fresh herbs like parsley, dill or tarragon.



- 1 pound skinless salmon fillet, baked at 375 degrees F until just cooked through. About 12 to 14 minutes. Cooled completely.
- 1 pound softened cream cheese
- 1/4 cup brandy
- 1 lemon, zested and juiced
- 1 to 2 teaspoons of Worcestershire Sauce, to taste
- A few dashes of Tabasco, to taste

Put the chilled salmon fillet in a food processor. Add all other ingredients and blend until smooth. Season with salt and pepper, to taste. This mousse can be piped onto a cracker using a pastry bag, or served as a dip for vegetables.