

Bluefish Pâté

I've loved fishing Greenwich Bay most of my life and have hooked my whole family on fishing! Here's a great recipe for smoked Bluefish pâté. The key to this recipe's success is fresh caught Bluefish. If you'd like me to smoke your catch or want a sample of my pâté, please let me know!

Enjoy, Dave

Ingredients

- 8 ounces softened cream cheese
- 1 Tablespoon Worcestershire sauce
- 1 Tablespoon fresh lemon juice
- 1 Tablespoon chopped parsley
- ½ medium, minced red onion
- 4 to 6 dashes of hot sauce
- ¼ cup minced chives
- ½ pound skinless, boneless, flaked bluefish
- French bread or mile crackers for serving



Directions

- 1) Blend the cream cheese, Worcestershire sauce, lemon juice, parsley, onion, hot sauce and half of the chives in a bowl.
- 2) Fold the smoked bluefish into the cream cheese mixture.
- 3) Sprinkle the remaining chives on top and serve with crackers.



Favorite family recipes; from our home to yours.

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