

Creamy Salmon Dip

Ingredients

- 1 lb Salmon
- 16 oz Cream Cheese, softened
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- 1 TBS Dried Dill
- 1 TBS Lemon Juice
- ¼ C Bacon, chopped
- 1-2 Jalapeños, minced



Directions

- Remove the cream cheese from the fridge to soften.
- Cook the salmon using your preferred method until it flakes easily. Allow it to cool and flake into bite size pieces.
- In a stand mixer with the whisk attachment, beat the cream cheese, onion powder, garlic powder, dried dill, and lemon juice until light and fluff.
- Add in the minced jalapeño if using before mixing until combined.
- After adding the flaked salmon and chopped bacon, mix until just combined for large chunks of salmon or longer for smaller pieces.
- Can be served immediately but flavors meld more after sitting in the fridge for at least 30 minutes to an hour.
- Store in an airtight container in the fridge for up 7 days.