



Another delicious recipe from

## *Foster's Demo*



### **Duck Trap River Smoke Salmon**

Prep Time: 15 minutes

#### *Ingredients:*

Smoked Salmon

Fresh Spinach (steam first)

Green onion or scallion

Tartar sauce or Ranch Dressing

Blue Cheese or Goat Cheese

Salt and Pepper to taste

Parsley (optional)

#### *Directions:*

Blend all and Serve.

## *Enjoy!*