

Smoked Mullet Dip

Recipe courtesy of Chef Tamie Cook

SERVES 8 TO 10



INGREDIENTS

- ½ cup sour cream
- ⅓ cup cream cheese, room temperature
- ¼ cup mayonnaise
- 1 stalk celery, finely chopped
- 2 scallions, finely chopped
- ¼ cup chopped fresh parsley
- 1 small jalapeno, seeded and minced
- zest and juice from 1 lemon
- 1 pound smoked Mullet, flaked and bones removed
- salt and freshly ground black pepper
- crackers or toast points for serving

DIRECTIONS

Place sour cream, cream cheese, mayonnaise, celery, scallions, parsley, jalapeno, and lemon zest and juice into a medium mixing bowl and stir to combine. Gently fold in flaked Mullet just until combined. Taste and adjust seasoning with salt and pepper as needed. Serve or refrigerate immediately.