

Aleutia Smoked Salmon Deviled Eggs

Ingredients

- 4 boiled eggs
- ¼ cup sour cream
- 1 TBSP softened cream cheese
- 1 TBSP mayonnaise
- 1 TBSP minced green onion
- ½ package Aleutia smoked salmon, skin removed (2 ounces)
- Squeeze of lemon, salt and pepper, to taste

For a delicious twist on a classic spring dish try smoked salmon deviled eggs this year. The secret ingredient? Aleutia smoked salmon, of course.

Peel the eggs. Cut each in half lengthwise and remove the yolks. Mix the yolks in a bowl with the rest of the ingredients. Mash with a fork. Fill the egg whites with the yolk mixture. Cover tightly with plastic wrap and let the flavors develop before serving (about ½ hour).
Enjoy!



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