

## **Smoked Salmon and Citrus Dip**

1 pound cream cheese  
8 ozs. Smoked salmon  
2 tsp freshly grated orange zest  
3 T fresh orange juice  
1 T finely chopped parsley  
1 T finely chopped fresh dill  
1 T chopped fresh garlic  
1 tsp kosher salt  
1 tsp black pepper

1 head celery, cut into sticks

Soak celery in ice cold water until ready to serve.

Combine ingredients in a food processor until smooth. Chill and serve with fresh celery sticks or other fresh vegetables.

Serves 10

**Chef Robin Lehnhoff**