

Recipe Name: Smoked Trout Spread

From The Kitchen Of: Auriga Wine Cellars and Marty Mendenhall (examiner.com)



Servings: 4

Ingredients:

- 1 1/2 pounds cream cheese, softened at room temp.
- 12 oz. smoked trout, deboned
- 2 tsp. Sriracha Hot Chili Sauce (In Asian section at most grocery stores)
- 1 tsp. granulated onion
- 1/2 cup capers OR chopped kalamata olives



Directions:

Mix all ingredients together. Divide equally and place in decorative bowl(s) lined with plastic wrap. Press spread into bowls, cover with plastic wrap. Refrigerate for 2-3 hours to allow flavors to bind. To remove from bowl, remove plastic wrap and place on decorative plate. Serve with toasted crostini, crackers or crusty French bread.

Serve with a bottle of Auriga Sangiovese or Barbera wine.

Prep/Cook Time: 30 min