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## ***Smoked Salmon Dip***

From Something So Clever website

8 oz. whipped cream cheese, softened

1/2 cup sour cream

8 oz. smoked salmon

Dash of lemon juice or lemon zest

4 Tbsp. fresh chopped chives (I subbed 2 T of dill instead)

Mix all ingredients and store in the fridge for a few hours to let flavors develop. Let come to room temperature before serving.

If making this a day ahead, mix all ingredients except the chives -- add them right before serving instead.

Serve with your favorite buttery crackers.