

Horseradish Smoked Fish

- 1/4 c each sour cream, mayonnaise, horseradish
- 1/3 c thinly sliced scallions, green part only
- 1 medium tomato, seeded, finely diced
- 1/2 lb smoked white fish, deboned skinned, crumbled into bite-sized pieces

In a large bowl, combine horseradish, sour cream, and mayonnaise. Add scallions, tomatoes and fish, then mix until well blended.

Cover and refrigerate until serving time. Allow to come to room temperature before serving. Serve on endive spears, crackers or with bread. Serves 12.

Jittery Cook