

## **JACQUES' SMOKED SALMON PATE'**

*This is an easy recipe using Gone Fishin' Cajun smoked salmon, artichoke tampanada, capers, mayonnaise and lemon. Our salmon is wild-caught in Alaska and prepared for us in Bellingham, WA. Sea salt and brown sugar is used in the brine and Alder wood provides the smoke; so the flavor is mild with no artificial preservatives added. This recipe takes about 30-minutes to prepare and makes a large bowl to be served with crackers or chips.*

### ***This recipe calls for:***

*1 package Cajun smoked salmon  
1 jar artichoke hearts in oil  
equal amount of mayonnaise*

*Skin salmon and break into pieces removing any bones. Mix first two ingredients thoroughly and add mayonnaise to desired consistency.*