**Smoked Salmon Spread on Bagels** (Serves 8)

**INGREDIENTS**

* 16 ounces cream cheese, at room temperature
* 2 tablespoon freshly squeezed lemon juice
* 2 teaspoon prepared horseradish, (optional)
* 1 teaspoon kosher salt
* 1/2 teaspoon freshly ground black pepper
* 12 ounces smoked salmon, minced
* 2 teaspoon prepared horseradish, (optional)
* 4 ounces Capers (optional)
* 4 ounces finely chopped red onions (optional)
* Bagels

**DIRECTIONS**

1. Place cream cheese in an electric mixer and blend until smooth.
2. Add lemon juice, horseradish, salt, and pepper, and mix.
3. Add the smoked salmon and mix to desired consistency.
4. Chill Overnight.
5. Place on bagel and enjoy.

**NOTES:**

* Honey Smoked Salmon Company is our preferred smoked salmon to purchase. You can find Honey Smoke Salmon at Costco, King Soopers, Sprouts, and other major grocery stores.