WHITE FISH SALAD



6



ITEM QUANTITY

Smoked Whitefish 2 Lb.

Approved Mayonnaise ¼ Cup
Stalks Celery, Finely Chopped 2

Fresh Dill, Finely Chopped ¼ Cup
Lemon Juice, Freshly Squeezed 2 Tbsp.

PREPARATION

- Remove the skin and bones from the smoked whitefish.
- Flake the fish into small pieces using a fork.
- Mix well and taste. Adjust seasoning if needed with more lemon juice or dill.
- Refrigerate for at least 30 minutes before serving to enhance flavors.
- Serve and enjoy!