



Evelyn's Smoked Salmon Spread

Prep: 5 minutes

Ingredients

- Two 8 oz jars of smoked salmon
- 1 stalk of finely chopped celery
- 1 hefty Tbs. of mayonnaise
- ¼ of one finely chopped yellow onion
- ¼ tsp. celery salt
- ¼ tsp. of garlic powder
- 4 oz of cream cheese

Directions

1. Mix and refrigerate.
2. Enjoy with fresh veggies or crackers.

Note: leftovers may be stored for up to five days in the refrigerator.



Submitted By

Evelyn Elizabeth Myers, Yanyeidi of the T'aaku Kwaan
Evelyn was born in Juneau and grew up in the Juneau Indian Village. She spent years living in Hawaii working for Alu Like, a non-profit serving Native Hawaiians. Before retirement as Tribal Administrator she managed the Douglas Indian Association, a federally recognized Indian tribe. Evelyn is now an ancestor. You can learn more about Evelyn by visiting www.juneau.org/voices.