

SMOKED CHICKEN PATE'



Ingredients:

2	Cups	Cooked Chicken, chopped
8	Ounces	Cream Cheese
3	Tablespoons	Sweet Onion, minced
2	Tablespoon	Worcestershire Sauce
1	Tablespoon	Mayonnaise
2	Teaspoons	Lemon Juice
1	Tablespoon	Liquid Smoke
2	Teaspoons	Sriracha (or other hot sauce)
¼	Teaspoon	Smoked Salt (or regular salt)
½	Teaspoon	Smoked Paprika

Directions:

1. Combine all ingredients in a food processor and pulse until fairly smooth.
2. Transfer mixture to a mold lined with plastic wrap. Cover and chill overnight.
3. Unmold onto a serving platter and garnish with additional paprika, if desired.