

Smoked Spanish Mackerel Dip

2 Each - Spanish Mackerel Fillets Smoked or Grilled over Live Charcoal

½ Red Onion, diced

1 Stalk of Celery, finely chopped

1 tablespoon Fresh Parsley, chopped

1/4 cup Dukes mayonnaise

12 ounces of softened Philadelphia brand cream cheese

1 teaspoon of Old Bay

Zest of one lemon

Juice of ½ lemon

A dash of your favorite hot sauce

Place all ingredients in a mixing bowl and mix by hand until incorporated

If mix is too wet add more smoked fish (this will all depend on the size of the fish fillets)

Chill for an hour, serve with saltines or butter crackers.