
Smoked Salmon in Sour Dough

Courtesy St. Jean's Cannery
242 Southside Dr. Nanaimo, B.C.

16 oz (1lb)	sour cream	500 g
8 oz	cream cheese	250 g
6 oz	St. Jean's can smoked salmon	156 g
8 oz	aged cheddar cheese	300 g
1	medium round loaf of sour dough bread	1

- Shred cheddar; add sour cream, smoked salmon and cream cheese; mix
- Hollow out a loaf of round sour dough bread.
- Fill with mixture
- Cover with top of loaf
- Bake at 350°F (180° C) for 1 hour

Preparation Time: 20 min.

Cooking Time: 1 hr.

Serves: 3 to 4