

Smoked Trout Pâté

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Use our [Smoked Trout recipe](/simple-smoked-trout.html) for this, and you'll have a mouth-watering pate perfect for smearing over crackers and crusty bread.

Ingredients:

2 (10-ounce) smoked trout fish
1 medium onion, chopped
½ cup mayonnaise
2 tablespoons fresh lemon juice
1 tablespoon minced fresh chives
1 teaspoon paprika

Directions:

- 1) Bone and skin trout.
- 2) Combine all ingredients in a food processor puree until smooth.
- 3) Chill and serve.