**South Florida Smoked Fish Dip**

This smoked fish dip recipe is like crack rock in a jar!

Smoked fish dip is a an old school Florida tradition. If the rumors are true, S. Florida was once dotted with smoked fish huts that existed soley for the purpose of smoking fish and selling fish dip. My neighbor Dan’s family used to own one of these fish smokin’ shacks until about 30 years ago so he now does his fish smoking in his back yard. Lucky me, about once a month he brings over smoked mullet, marlin and sailfish which make wonderful fish dip. Scott calls my dip “crack” because it is that good and addicting. My recipe is a derivation of Dan’s family recipe.

Keep in mind that if you don’t have these types of smoked fish available (marlin, sailfish, mullet) that you can substitute other kinds of smoked fish you can find at your local seafood shop.

Ingredients:

* 6-8 ounces smoked fish, skin removed, meat chopped in coarsely (so as not to burn out the motor on your food processor!)
* 1/2  block neufchatel cream cheese (neufchatel is lower in fat and you can’t tell the difference in this recipe)
* 2 jalapenos
* juice of one lime
* 1 tablespoon old bay seasoning
* 1/4 cup light mayo (or less, depending on how wet your mixture is and how well it is blending)
* salt, pepper to taste

Puree ingredients in a food processor until well blended. I like to make mine almost whipped so as to easily spread on crackers.

This dip is so good, you may eat the whole batch in one sitting! Enjoy!