

Red Salmon Roll

- 1 15-ounce can red salmon; deveined, deboned, and crumbled
- 1 tablespoon horseradish
- 2 tablespoons lemon juice
- 1 8-ounce package cream cheese, softened
- 1 tablespoon liquid smoke
- 1 cup pecans, chopped
- 1 bunch green onions with tops, chopped

Mix all ingredients, except pecans and green onions together and chill several hours or overnight. Divide mixture into two parts. Roll out mixture between two sheets of wax paper in a rectangular shape. On another sheet of wax paper, sprinkle pecans and green onions, the same size as the salmon rectangle. Place salmon on the wax paper with the nuts and onions and roll up like a jelly roll. Repeat the process. Wrap and chill until you are ready to serve.

Makes about 2 nice sized rolls.