

Smoked Bluefish Spread

A RECIPE FROM MARTIN D. GINSBURG

INGREDIENTS

- ½ lb. smoked bluefish, skinned
(or a mix of smoked whitefish and hard
smoked salmon if smoked bluefish
cannot be found)
- 1 lb. cream cheese, softened
- 1 tsp. (generous) grainy mustard
(Pommery is very good)
- ½ tsp. grated horseradish (bottled)
- 2 Tbs. sour cream
- 2 Tbs. finely chopped red onion
- 2 Tbs. finely chopped sweet red pepper
- 2 Tbs. finely chopped parsley
(Salt and pepper to taste)

INSTRUCTIONS

Process together the first five ingredients in your food processor until very well combined and smooth. Then add the balance of the ingredients and pulse the processor a couple of times until well mixed. Do not over process the vegetables. The spread may need a little salt and almost certainly will profit from the addition of freshly ground pepper.

Place in a tightly sealed jar or bowl and refrigerate at least four hours, preferably one day, to blend the flavors. Tightly sealed, the smoked bluefish spread can be retained in the refrigerator up to ten days or so.

Martin D. Ginsburg was a renowned tax attorney and an accomplished chef. During his years as the Chairman of Cedille's Board of Directors, Marty generously supported the organization and enthusiastically encouraged others to the same. The Martin D. Ginsburg Award has been presented at Soirée Cedille by Justice Ruth Bader Ginsburg since 2014.

This recipe, in his own words, is included in *Martin Ginsburg, Chef Supreme*, a cookbook created in memoriam by the spouses of the Justices of the Supreme Court of the United States. It is included here to share one of Marty's loves, cooking, with fellow music lovers and supporters of Cedille Records, an organization he supported with passion during and beyond his lifetime (with a generous bequest). Thank you for your support of Cedille Records!



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