

## **Smoked Goose & Olive Spread**

8 oz cream cheese softened  
2 tbsp mayonnaise  
1/2 tsp onion powder  
1 tbsp sherry  
6-8 oz smoked goose breast, finely diced or ground in food processor  
3-4 tbsp green olives, finely diced  
Cream (optional)

Blend cream cheese with mayonnaise. Add sherry and onion powder. Stir in smoked goose breast and green olives. Adjust consistency with cream if desired. Can be served immediately but full flavor will develop if allowed to chill for several hours.

For flavor options, try stuffed green olives, such as garlic-stuffed or jalapeno-stuffed.

Serving suggestions:

Serve on crackers, thinly sliced ciabatta, or cocktail rye.

