

This recipe is from my new cookbook, [From Halibut to Jalapeños](#).
Enjoy!

Annie Unrein • www.byannie.com/cookbooks.html

To order, contact Annie at 435-674-9816
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halibut or salmon sandwich spread

— yields 3½ cups

Since guests at the Country Inn were usually out glacier-viewing, fishing, whale watching, or kayaking all day, we packed lots of sack lunches. Sandwiches made with this delicious seafood spread were the hands-down first choice when people filled out their lunch requests.

2 c. cooked, flaked and deboned fish (halibut or salmon) **¼ c. sweet pickle relish**
1 c. mayonnaise **1 spray dill or fennel, finely chopped**
½ c. chopped celery **1 tsp. white pepper**
¼ c. chopped onion **½ tsp. salt**

Mix all ingredients together just until blended. Chill and spread on bread or crackers.