



Our Story



Hardy Buoys Smoked Fish Inc. was founded in 1994 by Bruce and Carol Dirom. What started as a hobby, a way for Bruce to supplement his young family's income has evolved into one of the largest employers in Port Hardy. The Dirom's have deep roots in their community and have lived on Vancouver Island their entire lives.

Recipe Idea on reverse



SMOKED SALMON CHEESE BALL



*Hardy Buoys
Smoked Salmon Candied Nuggets*

Flavourful burst of sweet smokey goodness.



Get the party started with our crowd-pleasing easy to make, smoked salmon cheese ball recipe! Hardy Buoy's sweet & smokey cheese ball is always a party favourite!

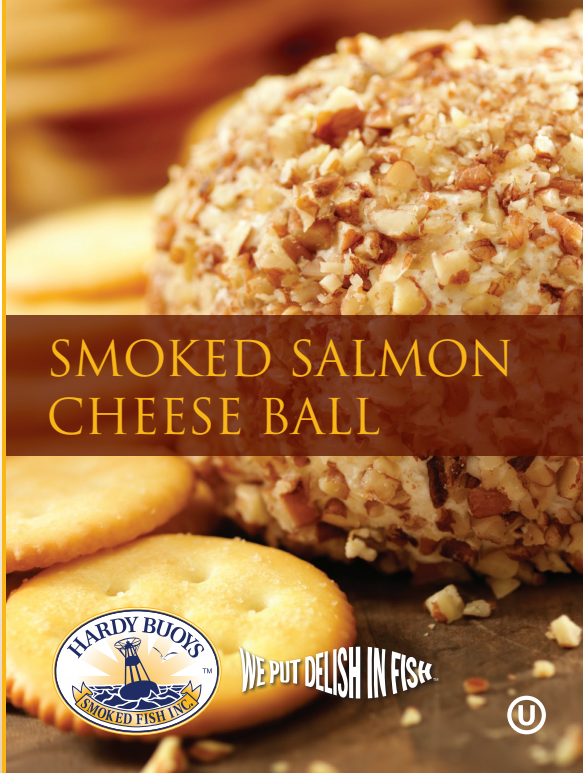
Ingredients

- 7 ounces of Hardy Buoy's smoked salmon (minced)
- 1 (8 ounce) package cream cheese, softened
- 1 tablespoon lemon juice
- 3 tablespoons finely chopped green onions
- 2 teaspoons prepared horseradish
- 1/4 teaspoon salt
- 1/4 teaspoon hot pepper sauce
- 1/4 teaspoon Worcestershire sauce
- 1/2 cup chopped walnuts
- 1/4 cup chopped fresh parsley

Directions

In a medium bowl, mix minced smoked salmon, cream cheese, lemon juice, green onions, horseradish, salt, hot pepper sauce and Worcestershire sauce. Form the mixture into a ball and wrap in plastic. Chill in the refrigerator 3 hours, or until firm. On a large piece of wax paper, mix walnuts and fresh parsley. Roll the ball in the walnuts and parsley until thoroughly coated. Chill in the refrigerator until serving.

www.HardyBuoys.com



SMOKED SALMON CHEESE BALL



WE PUT DELISH IN FISH.

