



Smoked Salmon and Caviar Bites

Recipe By JOHN GIFALDI

SERVES: 15

INGREDIENTS:

- ☐ 1 english cucumber, sliced on the diagonal
- ☐ 4 oz thinly sliced smoked salmon
- ☐ 4 oz cream cheese
- ☐ 4 oz sour cream
- ☐ 1 tsp lemon juice
- ☐ 1 tsp fresh dill, chopped
- ☐ 1 tsp grated lemon zest
- ☐ freshly ground black pepper, to taste
- ☐ 1-2 oz caviar

DIRECTIONS:

- ☐ 1. In a small bowl, combine cream cheese and sour cream with lemon juice, lemon zest, chopped dill, and a pinch of black pepper.
- ☐ 2. Spread a small amount of the cream mixture on each cucumber slice.
- ☐ 3. Fold or curl a small piece of smoked salmon on top.
- ☐ 4. Spoon about ¼ tsp of caviar on each canapé.
- ☐ 5. Garnish with a tiny sprig of dill or a few microgreens if desired.

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