



Smoked Salmon Finger Sandwiches

Recipe By CHEF ABBY J

MAKES: 24 FINGER SANDWICHES

INGREDIENTS:

- 1 cup plain cream cheese, softened at room temperature
- 2 tbsp mayonnaise
- 1 tsp fresh lemon juice
- 1 tsp lemon zest
- 3 tbsp capers, drained and finely chopped
- 2 tbsp fresh dill, finely chopped, or 2 tsp dried dill
- ¼ tsp black pepper, or to taste
- pinch of salt
- 16 slices pumpernickel or rye bread
- 14 oz high-quality smoked salmon, thinly sliced

DIRECTIONS:

- 1. In a medium bowl, mix cream cheese, mayonnaise, lemon juice, lemon zest, capers, dill, black pepper, and salt until smooth.
- 2. Spread the mixture evenly over all bread slices.
- 3. Layer smoked salmon over half of the bread slices.
- 4. Top with the remaining slices, cream cheese side down, and press lightly.
- 5. Trim the crusts if desired and cut into fingers, triangles, or squares.
- 6. Chill briefly before serving for best presentation.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!

ingles

ingles-markets.com