

Smoked Salmon Appetizer



Bold flavors! Assemble ahead & serve fast & easy. Makes 12 appetizers.

Pairings

California and Australian Chardonnay. Pinot Grigio. French white Bordeaux. Pinot Noir and Chianti. Spanish Tempranillo. Vinho Verde, South American Malbec, Italian Dolcetto.

Ingredients

- 3 Tbsp sliced green onions
- 1-1/2 tsps finely shredded lemon peel
- 4 tsps olive oil
- 4 tsps capers
- 1-1/2 teaspoons anchovy paste (optional)
- 2 cloves garlic, minced
- 1/4 tsp freshly ground pepper
- 1 4-oz piece smoked salmon, cut 1/2 to 1-inch thick
- Pitted Nicoise olives or olive medley, cut up (about 24 olives)
- Coarsely chopped roasted red sweet peppers
- 6 hard-cooked eggs, cut into 1/2-inch slices
- Crackers or Crostini

Preparation

1. In a small serving bowl stir together green onion, lemon peel, lemon juice, olive oil, capers, anchovy paste, garlic, and ground pepper
2. To assemble, place salmon on a serving plate. Surround with small bowls of olives, roasted red pepper, egg slices, and caper mixture. Serve with crackers and/or toasted pita wedges.
3. Enjoy!

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Nutritional facts per serving
calories: 93, total fat: 5g, saturated fat: 1g, cholesterol: 108mg, sodium: 233mg, carbohydrate: 7g, fiber: 1g, protein: 4g, vitamin A: 7%, vitamin C: 13%, calcium: 3%, iron: 5%