



Smoked Salmon Canapés with Dill

Prep Time

15 mins

Ingredients

Makes 12 canapés

0.25 cup sour cream, 14% fat

1 medium lemon, zested and squeezed

1 tablespoon finely chopped fresh dill, reserve 2 stems for garnish

6 tablespoons slices of smoked salmon

3 slices rye bread

12 whole capers

12 whole fresh pink peppercorns optional

Salt and pepper, to taste

Instructions

Cut the bread into 12x3 inch rounds. Mix sour cream, one tablespoon of lemon juice, the lemon zest and chopped dill. Top rounds with a small dollop of dill sour-cream, add a slice of smoked salmon on top. Garnish each round with a caper, a pink peppercorn, and a dill sprig.

Reserve refrigerated until service time.

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