



### **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.**

**BY RED ONLINE**

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