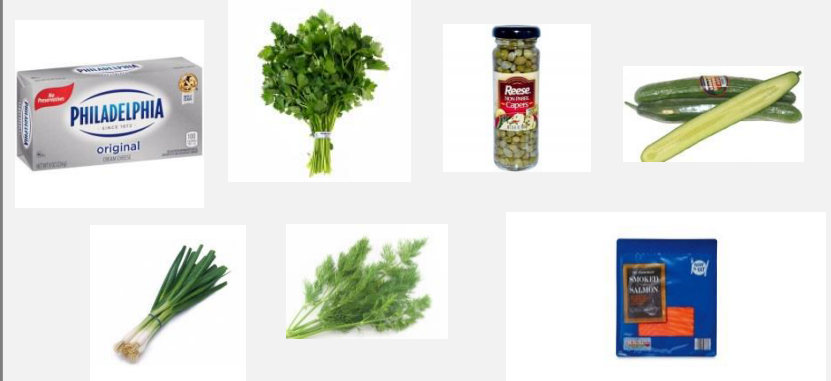




Cucumber Bites with Smoked Salmon and Herbed Cream Cheese

Ingredients List

8 oz	cream cheese, softened
2	green onions, white and light green parts, minced
1 Tablespoon	minced fresh dill
1 Tablespoon	minced fresh parsley
Pinch	salt
1	English/hothouse cucumber, sliced
2	sliced smoked salmon
Dill sprigs	for garnish
Capers	for garnish



Directions

1. Place the softened cream cheese, green onion, minced dill, minced parsley, and salt into a mixer. Mix until well combined. Scrape down the bowl as needed.
2. Place a star shaped pastry tip into a pastry bag or large zipper lock bag. Scrape the herbed cream cheese into the bag.
3. Place the cucumber slices onto a serving platter. Pipe a small amount of herbed cream cheese onto the cucumber slices.
4. Slice the smoked salmon into ½ inch wide strips. Roll the salmon to make a small rose shape. Place the salmon onto the herbed cream cheese.
5. Garnish with a dill sprig and a few capers.
6. Serve and enjoy

Prep time: 20 minutes