Smoked Salmon canape

Delicious savory snack for any party! Easy to make and serve.

Ingredients

- 1-1.5 pounds salmon, smoked (for home smoked, see our cold smoke method and salmon brine)
- 32 oz Cream cheese
- 1 large bunch of scallions
- 1 bunch fresh dill
- Kosher salt and pepper to taste
- 1 box of your favorite large toasted crackers
- 1 Tbsp very finely chopped garlic

Method

Step 1

Chop the scallion stems on a bias into small rings.

Step 2

In a bowl, mix the cream cheese, scallions, garlic, pinch of salt and pepper. once mixed form into 1 ounce football shapes and lay each one on a cracker.

Step 3

Thinly slice the Salmon into 3.5 inch x 1.5 slices. Lay each slice over top of the cream cheese.

Step 4

Cut the dill leaves into decorative pieces as pictured and form them on top over the Salmon.