

## **Smoked Salmon Canapé**

Makes about 1 1/2 dozen bite-size appetizers

*I typically eat smoked salmon as part of a platter. This allows you to pile toast points high with cream cheese, copious amounts of salmon, red onion, capers and sometimes even hard-boiled eggs and/or caviar. Salmon served in this way is easy to prepare and always a hit. While a bit more work, assembling small bites in advance makes for an elegant appetizer, perfect for passing, that is every bit as tasty.*

4 ounces cold smoked salmon

4 to 5 slices of dark rye bread

3 tablespoons cream cheese

9 cucumber slices (use a mandoline to make these as thin as possible), halved

3 tablespoons minced red onion

2 tablespoons drained capers

Special equipment: small 1-inch square cookie cutter, mandoline (optional)

Use a small 1-inch square cookie cutter to cut out about 18 small squares from the bread. Toast.

While the bread toasts, pull off small strips of salmon and roll them decoratively.

Depending on how the salmon is cut, you may want to halve each slice to make a bite-size piece.

Spread a little cream cheese (about 1/2 teaspoon) on each toast square. Top with a slice of cucumber and the rolled salmon. Place the canapés on a platter and sprinkle with the minced red onion and drained capers. Serve immediately.

***This recipe came from Minced at [www.mincedblog.com](http://www.mincedblog.com).***