

Smoked Salmon with Lemon Balm

Also Known As

Course	Yield	Type of Food	Main Ingredient
Appetizer	6 servings	Fish	Fish

Comments

This is a great party favorite. You may use pumpernickel, rye, or any crusty bread.

Prep Time 20 minutes **Cooking Time** **Ethnic Origin** Scandinavian

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

		Pre-Heat? <input type="checkbox"/> Yes	Temperature	Grease Pan? <input type="checkbox"/> Yes
Measure	Ingredient		Measure	Ingredient
6 slices	pumpernickel or other bread cut into squares, approx. 4 squares per slice			Garnish lemon slices lemon balm sprigs
2 tsp.	sweet or unsalted butter			
2 tsp.	dried lemon balm			
1 tsp.	lemon juice			
	kosher or sea salt to taste			
	fresh ground black pepper to taste			
4 oz.	cream cheese, room temp.			
.25 lb.	smoked salmon, sliced thin			
1 small	red onion, sliced thin			

Instructions

- Spread pumpernickel squares with butter.
- Blend lemon balm with lemon juice, salt, pepper and cream cheese.
- Spread evenly onto buttered squares.
- Place a small piece of salmon on top of each square, then a red onion ring.
- Arrange on serving platter; garnish.