



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Smoked Salmon Mousse (adapted from Annie's Eats and allrecipes)

Makes about 25 appetizers

3 ounces smoked salmon
4 ounces cream cheese, softened
1 teaspoon lemon juice
1 teaspoon fresh minced dill
Black pepper

Place the smoked salmon in a blender or food processor; blend until smooth. Add the remaining ingredients and blend to desired consistency. To serve, pipe the mousse onto cucumbers slices or crackers, or serve as a dip.