

Smoked Salmon in Square Cucumber Cups

-makes 12 appetizers

4 oz. smoked salmon*
2 tsp. shallots, minced
2 tsp. lemon zest
2 tsp. pickled green peppercorns or capers, chopped (or combination of both)
2 tsp. dill, chopped
1 tsp. extra virgin olive oil
1 tsp. freshly squeezed lemon juice
Salt / freshly ground pepper to taste
1 English cucumber
Malt vinegar powder* (optional)
Preserved lemon, slivered (optional)

Dice the salmon into small pieces and mix with all ingredients except cucumber. Cut cucumber into 12 ¾" rounds and square off sides with your knife. Use a melon baller to scoop out the center of each, leaving a base to fill with the smoked salmon mixture. Garnish with dill and/or preserved lemon.

*Try to get wild-Alaska salmon. See Seafood Best Choices list at <http://www.mbayaq.org/>. Click "Seafood Watch" and then "Choose a Pocket Guide."

*Find malt vinegar powder online

Laura Stec – Innovative Cuisine

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