



Zesty Smoked Salmon Spread

Makes 3/4 cup

My first hotel chef job, I would make pounds and pound of this flavorful spread. It is fast, easy and elegant on toast points or crackers.

4 oz	smoked salmon
3 oz	cream cheese, softened
1 tsp	fresh tarragon
1 tsp	hot pepper sauce
1/4 tsp	capers
8 oz	stone ground crackers

1. In work bowl fitted with metal blade process the salmon until smooth. Add cream cheese and tarragon, process for 10 seconds or until smooth. Add capers and pulse 8 times.
2. Place mousse into a pastry bag fitted with a star tip. Pipe onto toast points or stone-ground crackers. Top with a sprig of tarragon and a few capers. This can be kept for up to 3 days covered in the refrigerator.

Tip: If the cream cheese is not softened, you can process it first and then the salmon.

Variation: I like to pipe the mixture on halved strawberries and serve on a large platter.