

Smoked Salmon and Cucumber Bites

with Gunpowder Tea Cream Cheese

These elegant bites feature smoked salmon and cucumber, paired with a creamy green tea-infused cream cheese for a refreshing and sophisticated appetizer.

PREP TIME: 15 minutes

TOTAL TIME: 15 minutes

COOK TIME: 0 minutes

1 English cucumber, sliced into rounds
4 oz smoked salmon, thinly sliced
4 oz cream cheese, softened
1 T Gunpowder tea (Adagio.com), brewed
and cooled
1 t lemon juice

1 t fresh dill, chopped
1/4 t garlic powder
1/4 t onion powder
1/4 t salt
1/4 t black pepper

PREPARE GUNPOWDER TEA CREAM CHEESE: In a medium bowl, combine the cream cheese, brewed Gunpowder tea, lemon juice, dill, garlic powder, onion powder, salt, and black pepper. Mix until smooth.

ASSEMBLE BITES: Spread a small amount of the green tea cream cheese on each cucumber round. Top with a slice of smoked salmon. Garnish with additional dill if desired. Serve immediately.