

Smoked Salmon Bagel

Makes 4 Servings



1/4 cup mayonnaise
2 tablespoons lemon juice
1 tablespoon dill weed
salt and pepper to taste
4 bagels cut in half

1 sliced cucumber
4 ounces smoked salmon
1 thinly sliced red onion
capers to taste

In a small bowl combine mayonnaise, lemon juice, dill weed, salt, and pepper. Set aside.
Toast the bagels.
Spread the mayonnaise mixture on the bottom of the bagels.
Add cucumbers, smoked salmon, red onion, and capers.
Top with the bagel tops.
Serve