

Salmon Mousse Canapes



“Sophisticated in presentation yet deceptively simple to make, this salmon mousse will upgrade your garden parties, hors d’oeuvre hours and everyday snack time.”

Total Time: 30 mins Yields: 3 dozen

Ingredients

- 2 English cucumbers
- 1 package (8 ounces) cream cheese, softened
- ½ pound smoked salmon or lox
- 1 tablespoon 2% milk
- 1 teaspoon lemon-pepper seasoning
- 1 teaspoon snipped fresh dill
- Salt and pepper to taste
- 1/2 cup heavy whipping cream
- Additional snipped fresh dill

Directions

- Peel strips from cucumbers to create a decorative edge; cut cucumbers into 1/2-in. slices. Using a melon baller, remove a small amount of cucumber from the center, leaving the bottom intact.
- Place the cream cheese, salmon, milk, lemon pepper and dill in a food processor; cover and process until blended. Transfer to a small bowl and season with salt and pepper. In another bowl, beat cream until stiff peaks form. Fold into salmon mixture.
- Pipe or dollop mousse onto cucumber slices; garnish with dill. Refrigerate until ready to serve.

Editor’s Tip: For the best flavor, refrigerate for at least an hour.

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