Smoked Trout on Big Wheat Thins Appetizers - 2 Ways
Scott Gee
These are 2 popular and easy smoked trout appetizers.

Smoked Trout with Horseradish and Cilantro

Ingredients (12 appetizers):
1 large or 2 small smoked trout fillets (about 3 ounces), cut into twelve 1/2-3/4" square pieces
12 Big Wheat Thins

Horseradish
Cilantro for garnish

Directions:
Put one pice of trout on top of the Wheat Thins. Spread a thin layer of horseradish on top of the trout. Top each appetizer with one cilantro leaf, pushing gently to adhere to the cilantro to the horseradish.

Smoked Trout with Chipotle Cream Cheese and Chives

Ingredients (12 appetizers):
1 large or 2 small smoked trout fillets (about 3 ounces), cut into twelve 1/2-3/4" square pieces
12 Big Wheat Thins

Chipotle Cream Cheese Spread*:
4 ounces reduced fat cream cheese (1/2 bar), softened
1 small shallot, roughly chopped
1/2 small bunch cilantro, roughly chopped
3 chipotle chili's rinse and discard the seeds and veins
1/4 teaspoon adobo sauce
2 teaspoons fresh lime juice
1/2 teaspoon salt
1/4 teaspoon pepper

Garnish:
Chives, thinly sliced (optional)
Lime wedges

Directions:
Add the shallot, cilantro and chipotle to a food processor and pulse until chopped fine. Add all of the rest of the cheese spread ingredients to the food processor food and blend until combined. Taste and add more salt, lime juice and adobo sauce as needed.

Put one pice of trout on top of the Wheat Thins. Put 1/8-1/2 teaspoon of cream cheese on top of the trout. The amount of cream cheese depends on the heat tolerance of your guests and how hot your cream cheese turned out. Garnish each appetizer with chopped chives.

* To prevent waste, you can double the recipe and use the whole bar of cream cheese. Thinly slice 1-2 tablespoons of the leftover chives and stir them into the cheese spread. The leftover cheese spread can be used as a dip with tortilla chips or veggie sticks (second appetizer) or spread on a toasted bagel for breakfast the next day.