

Taste of Home



Salmon Mousse Canapes

★★★★☆

It's so easy to top crunchy cucumber slices with a smooth and creamy salmon filling. Guests rave about the fun presentation, contrasting textures and refreshing flavor. —Barb Templin, Norwood, Minnesota

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: about 3 dozen.

Ingredients

2 English cucumbers

1 package (8 ounces) cream cheese, softened

1/2 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

1. 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.
2. 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.
3. Pipe or dollop mousse onto cucumber slices; garnish with dill. Refrigerate until ready to serve.

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