

Recipes

www.zucchis.com

Smoked Salmon Roll

TAKE SOME SMOKED SALMON SLICES AND LAY FLAT ON COUNTER TOP, COVER WITH A MIXTURE OF CREAM CHEESE, FRESH DILL, CAPERS, SHALLOT AND A LITTLE WHITE WINE. MAKE SURE YOU MIX ALL INGREDIENTS WELL BEFORE SPREADING ONTO SALMON. ROLL GENTLY AND WRAP IN FOIL. PLACE IN FRIDGE TO SET UP. AFTER A HALF HOUR REMOVE FROM FOIL AND CUT INTO 1 INCH MEDALLIONS. SERVE ON TOP OF CRACKERS.



AS Seen on KMID

COOKING DEMO 5-8-02

