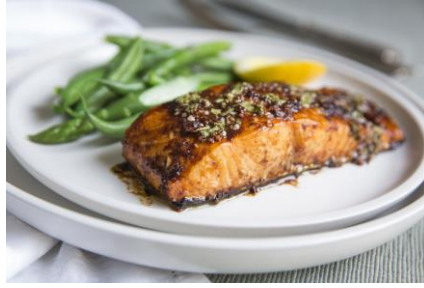


Peacock Sky Vineyard Recipes



Ingredients

- 2 cucumbers
- 1 package (8 ounces) cream cheese, softened
- 1/2 pound smoked salmon or salmon off cuts
- 1 tablespoon 2% milk
- 1 teaspoon lemon-pepper seasoning
- 1 teaspoon snipped fresh dill
- Salt and pepper to taste
- 1/2 cup cream
- Additional snipped fresh dill/thyme to decorate

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 centre, 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.

Ciao, Connie