

## **Smoked Salmon Roll Appetizer**

### **INGREDIENTS**

12 slices smoked salmon (4 x 2-1/2 inches)  
3/4 cup cream cheese  
3/4 cup chopped basil  
2 tablespoons capers or chopped olives  
Pepper to taste

Place one salmon slice on work surface and spread on about 3 teaspoons of cream cheese.

Sprinkle with 3 teaspoons chopped basil, a few capers (or chopped olives), and pepper to taste.

Beginning at the short end, roll up the salmon slice enclosing the filling. Cut rolls crosswise into bite-size pieces, keeping sliced roll together. Repeat with remaining ingredients.

Can be made 6 hours in advance. Cover and chill until ready to serve. Serve with crackers, crusty bread, or bagel slices.

Makes 12 appetizers

