



Les Canapes du Beurre du Salmon *Smoked Salmon Butter Canapes*

This is a specialty of the Nice region. You can make a small amount and it goes a long way. If you have any leftovers, just freeze.

Yield: 24 appetizers

Food processor

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| 8 oz can | salmon |
| 6 to 7 ozs | smoked salmon |
| 8 oz | salted butter, softened |
| 1 tbsp | fresh dill sprigs |
| dash | salt |
| dash | pepper |
| 3 drops | Tabasco sauce |
| 3 tbsp | vodka |
| 1 large | English cucumber, sliced into 24 pieces |

1. Check the canned salmon for bones and skin. In work bowl fitted with metal blade, process canned salmon, smoked salmon, butter, dill, salt, pepper and Tabasco. Taste; adjust for more seasonings if needed. With processor running, pour vodka through feed tube.

2. Spread thinly on sliced cucumbers and decorate with sprigs of fresh dill.

Note: You can also pack into a small bowl and serve with crackers.