



Smoked Salmon and Cucumber Crostini

1 baguette sliced thinly on the bias
1-2 tablespoons olive oil
Salt and Pepper, to taste

4 ounces thinly sliced smoked salmon
4 ounces cream cheese
1 cucumber, seeded and cut into very small dice
1 teaspoon olive oil
Salt and Pepper to taste
1 tablespoon chopped fresh dill (save additional for garnish)
Capers, optional, for garnish

Pre-heat oven to 400. Place the sliced baguette on a cookie sheet or sheet pan. Drizzle with olive oil, season with salt and pepper. Bake until crisp (about 8-10 minutes).

In the meantime, cut the smoked salmon into strips approximately the size of your baguette slices. Combine the diced cucumbers with olive oil, salt, pepper and chopped dill.

Place a "schmear" of cream cheese on each crostini, top with salmon and cucumber mixture and garnish with a piece of dill and capers, if using.