

Tante Marie's Smoked Salmon Tortilla Spirals

Ingredients

8 oz. cream cheese
2 Tbs. mayonnaise or sour cream
Six 8-inch flour tortillas
12 oz. smoked salmon, thinly sliced
2 Tbs. chopped fresh chives
2 tsp. lemon juice
freshly ground pepper

Instructions

Cream together cream cheese and mayonnaise.

Arrange tortillas on a counter and spread evenly with cheese spread. Arrange smoked salmon on top of cheese. Leave about 1-inch border at top covered just with cheese so that the rolls will adhere better. Sprinkle salmon with lemon juice, chives and pepper. Roll tortillas up tightly, pressing firmly to seal. Wrap well in plastic wrap and chill until ready to serve. Trim off ends of rolls and then cut each roll into eight or ten slices. Serve, spiral side up.

Serves 8.



Tante Marie's Smoked Salmon Dip with Crudites

Ingredients

5 oz. smoked salmon
2/3 cup low-fat cottage cheese
1/4 cup plain low-fat yogurt
2 Tbs. fresh lemon juice
1 tsp. Dijon mustard
freshly ground pepper
1/2 lb. snowpeas or sugar snap peas
1-1/2 lb. fennel bulb, trimmed, cored and sliced in sticks
1 bunch Italian radishes

Instruction

In a food processor, pulse the smoked salmon until coarsely chopped. Add the cottage cheese, yogurt, lemon juice and mustard and puree until smooth, scraping down the sides occasionally. Season to taste with pepper. Transfer the dip to a serving bowl, cover and chill for at least 1 hour, or up to 2 days. Arrange the vegetables on a platter and serve with the dip.

Serves 8.