

Appetizer: Salmon Mousse from Judy Manning

Here's the salmon mousse recipe:

4 oz. smoked salmon  
8 oz. cream cheese  
2 T lemon juice  
1 t lemon zest  
Fresh dill for garnish  
Cucumbers

Put in processor. I used pulse until I got it all blended and then hit constant low until consistency I wanted. Took a good deal of pushing it down with a spatula. You saw the rest of the process...little bit of dill on top. Glad you liked it! You may remember the recipe called for cayenne, salt and pepper to taste and my taste said add none of any of those, but you should experiment!

Serve on top of cucumber, or crackers, top with fresh dill.

Cucumbers should be peeled and sliced about ½ inch thick and then dried for several hours or overnight on paper towel.