

Caviar Canapes with Salmon Butter

Ingredients

- 1/2 cup (1 stick) unsalted butter, softened
- 3 ounces smoked salmon, finely chopped (approximately 3/4 cup)
- 2 tablespoons fresh dill, chopped
- pinch of pepper
- 1 baguette (long, narrow loaf of French bread)
- 5-6 ounces caviar
- parsley for garnishing

Directions

1. Soften butter by bringing it to room temperature. Mix butter, chopped smoked salmon, dill and pepper in bowl and stir well.
2. Slice bread on a slant and spread salmon butter on each piece. Top with caviar and garnish with a small sprig of parsely.

Submitted by Dirk R.