



Recipe for: *Smoked Salmon. Cucumber & Cream Cheese Rolls*
From the kitchen of: *Lakehouse*

- 6 oz Smoked Salmon cut in half*
- 2 oz Cream Cheese (room temperature)*
- 3 Julienne slices of English Cucumbers*
- 1 piece of parchment paper*

Place Smoked Salmon on clean cutting board in a flat rectangle shape about 7 inches long and 3 inches wide. Place cucumber across the long way at bottom of Salmon about half an inch up from the bottom. Then spread cream cheese above that. Begin to roll in a tight tube formation, then roll up tight in parchment paper. Refrigerate for at least 2 hours before slicing.

Garnish with capers, diced red onions and fresh herbs.