



# Smoked Salmon Dill and Capers Appetizer

## Ingredients

8 pieces of baguette , thinly sliced

2 tsp . extra virgin olive oil

2 oz . cream cheese

fresh dill weed

1/4 c . drained capers

3 oz . thin sliced smoked salmon , (Ducktrap River Spruce point Scottish style smoked salmon, 4 oz. pkg)

## Instructions

Heat a heavy skillet on medium heat

Brush both sides of the baguette slices with olive oil and place in the dry skillet.

Toast until the desired char is achieved, about 2 mins.

Turn and toast the second side, 2 mins

Spread each toasted baguette with cream cheese.

Add a sprig of dill and 4 or 5 capers

Top with a slice of smoked salmon

Add a few more capers on each

Serve warm or at room temperature