SALMON MOUSSE in CUCUMBER CUP
20 CUPS

Cream Cheese .......................................... 6 Ounces
English Cucumbers, Seedless, 1 inch cut ...... Two
Salt and Pepper, Black ............................... to taste
Lemon Zest .......................................... 2 Teaspoons
Lemon Juice .......................................... 1 Tablespoon
Seafood Seasoning ............................. 2 Teaspoons
Salmon, Fresh, Cooked ............................ 6 Ounces
Horseradish ......................................... 2 Teaspoons
Dill Fronds, Very Small ............................ 20

ONE DAY IN ADVANCE:
1. Place cream cheese at room temperature.
2. Wash cucumbers. Cut 1/2 inch sections. Place on paper towel lined sheet tray.
4. Lightly sprinkle cucumbers with salt and black pepper. Invert onto paper towel lined sheet tray. Cover and refrigerate.
5. Zest and juice lemon.
6. In food processor, place cream cheese, lemon juice, and seafood seasoning. Process until smooth.
7. Add salmon and process until smooth.
8. Add lemon zest and horseradish. Pulse only until blended. Refrigerate.

ON DAY OF SERVICE:
10. At point of service, garnish with dill fronds.