Endive with Smoked Salmon

Description

Endive with smoked salmon makes a wonderful hors d'oeuvre. These appetizers are easy to prepare, make an elegant presentation, and pair nicely with a refreshing sauvignon blanc.

Summary

Yield: 8
Prep Time: 20 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 1 bunch endive
- 1/2 pt whipped cream cheese
- 1/4 lb smoked salmon
- 1 jar capers, drained
- 2 ozs fresh dill, finely chopped

Instructions

Separate the endive leaves. One head of endive will yield 10 to 12 leaves. The inner leaves are a little milder than the outer leaves.

Slice the smoked salmon into thin strips, 2 inches long and about 1/4 inch wide. Spread a single smear of whipped cream cheese along the inside of each endive leave. Place 2 or 3 strips of smoked salmon on each endive leave, on top of the cream cheese. Place 4 to 5 capers on top of the salmon. Sprinkle a few sprigs of fresh dill over each endive leave.

To serve, arrange the endive with smoked salmon on a serving dish in a circular pattern.