



## Salmon Cucumber Canapés and Bonus Recipes

Brittany Allyn

[www.savorthe flavors.tv](http://www.savorthe flavors.tv)

Makes 24 Canapés

### Ingredients:

#### For Salmon:

- 1 (7-8 oz.) portion of fresh Salmon
- 1 TBSP Maple Syrup
- 1 ½ tsp sauce from canned Chipotle in Adobo
- 1 tsp Orange Juice
- ¼ tsp Dijon Mustard
- ¼ tsp Chipotle Chili Powder
- Sea Salt & freshly cracked Black Pepper



#### For Filling:

- 2 oz. Cream Cheese softened
- 2 TBSP Mayonnaise
- 1 ½ TBSP Milk
- ½ tsp fresh squeezed Lemon Juice
- ¼ tsp Garlic Powder
- 4 dashes Hot Sauce
- ¼ tsp Sea Salt
- 2 Scallions minced
- Fresh Chives for garnish
- 4 Persian (mini seedless) Cucumbers cut into approximately one inch thick rounds (6 rounds per cucumber)



### Directions:

Preheat oven to 350° Fahrenheit. Lightly salt and pepper the salmon and sprinkle with the chili powder. Whisk together the syrup, adobo sauce, orange juice and Dijon mustard. Lightly brush some of the glaze on the salmon. Bake salmon for 12- 15 minutes or until done. Allow salmon to cool.

Meanwhile, combine the cream cheese, mayonnaise, milk, lemon juice, garlic powder, hot sauce, salt and stir until smooth. Add the scallions and stir to combine.

Take a small spoon and gently scoop out the center of each cucumber round to create a cup being careful not to go all the way through. Discard the cucumber pulp. Lay the cups upside down on a paper towel to drain.

Once the salmon has cooled flake the fish with a fork discarding any skin or bones. Add the salmon to the cheese mixture and stir to combine. Gently spoon some of the salmon mixture into each of the

cucumber cups. Cut chives on the bias into 1 inch pieces. Place two pieces on each canapé in sort of a “v” shape. Refrigerate until ready to serve.

### **Baked Salmon**

2 (7-8 oz) portions of fresh Salmon

(There is enough glaze for two portions of salmon. Double the recipe to serve 4.)

Directions:

Prepare salmon as directed above, however in the last 45 seconds of cook time, brush the salmon with another coat of the glaze and place under the broiler. The glaze will start to caramelize. Serve immediately.

### **Baked Salmon Dip**

Directions:

Prepare the salmon and the filling as directed above. Spray a small baking dish with cooking spray. Place the filling in the baking dish and bake at 350° F for 12- 15 minutes or until the mixture starts to bubble slightly on the edges. Cut chives into small pieces and sprinkle on top of the dip to garnish. Serve immediately with your favorite crackers.