

Smoked Salmon Caper Whip

8 Servings

Croissants

1 Lb. Cream Cheese, quartered and slightly softened
½ cup Parsley Leaves
3 tablespoons fresh Lemon Juice
2 tablespoons Milk OR Sour Cream OR Whipping Cream
2 teaspoons capers, rinsed and drained
8 ounces Smoked Nova Scotia Salmon
2 medium Tomatoes, cored and sliced
2 small Onions, sliced

Combine cream cheese, parsley, lemon juice, milk and capers with 6 ounces of the salmon and mix until smooth. Add remaining salmon and mix very briefly until just incorporated (retain texture of salmon as much as possible).
Split croissants with bread knife from the back-side forward; spread salmon mixture evenly over both halves. Layer tomato slices over bottom half. Top with onion. Close sandwich and press together gently.