



Smoked Salmon Stacks

Recipe By JASMIN QUEEN

SERVES: 6

INGREDIENTS:

- ☐ 1 tbsp. butter
- ☐ ¼ cup shallot, *diced*
- ☐ 1 tbsp. horseradish
- ☐ 4 oz. cream cheese, *softened*
- ☐ 2 tbsp. heavy whipping cream
- ☐ 1½ tsp. ranch dip mix
- ☐ 2 tbsp. chives
- ☐ 6 oz. smoked salmon, *thinly sliced*

DIRECTIONS:

- ☐ 1. In a small skillet, melt butter over medium heat. Add shallots and sauté for 5 minutes or until tender.
- ☐ 2. In a medium bowl, combine cream cheese, shallots, horseradish, cream, ranch dip mix, and chives.
- ☐ 3. Place a salmon strip on work surface. Spread about 1 tbsp. of the cream cheese mixture over salmon. Top with another salmon strip, more cream cheese mixture, and a third salmon strip.
- ☐ 4. Wrap the salmon stack in plastic wrap and refrigerate until chilled.
- ☐ 5. Remove stacks from plastic wrap. Cut into squares, secure with a cocktail skewer, and serve on a serving platter.

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