

SERVES: 6-8

PREP TIME: 10 MIN

SKILL LEVEL:





CUCUMBER BITES

INGREDIENTS:

2 English cucumbers, sliced

8 ounces smoked salmon or lox

1 (8 ounce) container whipped cream cheese

1/4 cup plain Greek yogurt

1/4 cup sour cream

1 lemon, zested

2 tablespoons fresh dill, minced

2–3 tablespoons everything-but-the-bagel seasoning



ITEMS TO GATHER:

apron
measuring cups
measuring spoons
cutting board
large bowl
mixing spoon
silicone spatula
vegetable peeler
chef's knife
rasp grater (for zesting)
1 large sealable plastic bag
platter or large plate
paper towels



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients and cooking tools on the counter near your cooking area.

Scrub cucumbers and rinse off in the sink using cold tap water. Pat dry with paper towels. Using a vegetable peeler, carefully remove some or all of the outer skin of each cucumber.

Lay both cucumbers on a cutting board and using a chef's knife, cut off the ends of each cucumber (about one inch). Slice each cucumber into 1/2 inch rounds and arrange on a platter or large plate.

Top each slice of cucumber with one small piece of smoked salmon, about the size of the cucumber round.

In a large bowl, add whipped cream cheese, plain Greek yogurt, sour cream, lemon zest and dill. Combine thoroughly using a mixing spoon.

Using a silicone spatula, scrape the cream cheese mixture into the plastic bag. Carefully remove any extra air from the sealable plastic bag and make sure the bag is securely closed.

Squeeze the mixture into one corner of the bag and cut the corner off. Gently squeeze the bag towards the cut corner to pipe the cream cheese mixture on top of the smoked salmon.

Sprinkle each cucumber round with everything-but-the-bagel seasoning.

ENJOY!

HELPFUL HINT:

Use small cookie or vegetable cutters to create fun cucumber shapes!

WHAT'S THE DIFFERENCE? LOX VS. SMOKED SALMON

Often used interchangeably, lox and smoked salmon are prepared in different ways, making the taste and texture of each unique.

| Attributes | Lox | Smoked Salmon |
|-------------|---|------------------------------|
| Preparation | cured or brined | cured or brined, then smoked |
| Taste | salty | smoky |
| Texture | tender, silky, translucent, raw texture | thick, flaky, darker texture |

Curing: to prepare and preserve meat or fish to keep it from spoiling

Brining: a curing process that steeps meat or fish in water saturated with salt to preserve it

Smoking: a curing process that uses either hot or cold smoke to prolong the longevity of meat or fish