

Cucumber Cups with Dill Cream and Smoked Salmon

Savannah · 28/09/2024

**Prep Time**

45 mins

Difficult

Medium

Servings

12

Description

Beautiful smoked salmon appetizer with cucumber dill and cream cheese plus a bit of lemon to perk things up

Ingredients

- - 24 slices cucumber
- each about 3/4-inch thick - 4 ounces cream cheese
- softened - 2 tablespoons chopped fresh dill - 1 teaspoon lemon zest - ½ teaspoon fresh lemon juice - ¼ teaspoon ground black pepper - 4 ounces smoked salmon
- cut into 2-inch strips - 24 small fresh dill sprigs

Instructions

1. Form a cup in each cucumber slice by using a melon baller to scoop a 1/2-inch-deep depression from one side. Place cucumbers
2. scooped-sides down
3. onto paper towels to drain for 15 minutes. Mix cream cheese
4. chopped dill
5. lemon zest
6. lemon juice
7. and pepper in a bowl until well combined. Spoon about 1/2 teaspoon cheese mixture into each cucumber cup. Top each cup with a salmon strip and a dill sprig. Recipe Tips You can use reduced-fat cream cheese if desired
8. and you can substitute smoked trout for smoked salmon. Cucumber cups can be assembled up to 24 hours ahead of serving. Just keep them chilled in an airtight container until ready to serve.