



Smoked Trout Cucumber Bites

INGREDIENTS (MAKES APPROX. 18)

5-6 oz Smoked Trout, flaked (approx. 1.25 c)
(pre-packaged or from a specialty deli)
1 English cucumber, thick slices
1/3 c + 2T sour cream
1/4 c scallions, thinly sliced
chives, finely chopped

INSTRUCTIONS

1. Cut the cucumber into thick slices about 1/4" thick and arrange on a platter.
2. Remove the skin from the smoked trout and break it up with your clean fingers, or flake it with a fork. I use my fingers in order to be able to feel and remove any fine bones.
3. Add the scallions and/or chives, plus enough sour cream to hold the smoked trout together.
4. Again, using your clean hands or a small ice cream scoop, create little mounds on top of each cucumber round.
5. Place about 2 T of sour cream into a small plastic bag, taking all the air out and cutting a small hole on one of the corners. Squeeze a little dollop of sour cream on top of each mound. Sprinkle with more scallions and chives.

You can prep ahead of time, and assemble right before serving. Or you can make these ahead of time and refrigerate for a couple of hours.