



Introduction

Smoked salmon is a sophisticated ingredient that can elevate any dish, and nothing beats a delightful appetizer to start your holiday gatherings. This Christmas Smoked Salmon Cucumber Appetizer combines fresh, crisp cucumber with savory smoked salmon, creating a refreshing and elegant bite. Perfect for impressing your guests, this recipe is easy to prepare and beautifully presented.

Detailed Ingredients with measures

Cucumber - 1 large
Cream cheese - 4 ounces, softened
Smoked salmon - 4 ounces, thinly sliced
Fresh dill - 1 tablespoon, chopped
Lemon juice - 1 teaspoon
Capers - 1 tablespoon, drained
Salt and pepper - to taste

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes
Total Time: 15 minutes
Yield: 12-15 appetizer bites



Detailed Directions and Instructions

Prepare the Cucumbers

Slice the cucumbers into thick, round pieces to serve as the base for your appetizers.

Prepare the Cream Cheese Mixture

In a bowl, combine cream cheese with fresh dill and lemon juice. Mix until smooth and well integrated.

Assemble the Appetizers

Take a cucumber slice, spread a generous amount of the cream cheese mixture on top, then place a slice of smoked salmon over the cream cheese.

Garnish the Appetizers

Add a small sprig of dill or a sprinkle of capers on top of each piece for added flavor and presentation.

Serve and Enjoy

Arrange the finished appetizers on a serving platter. They are best served immediately but can be refrigerated for a short time before serving.

Notes

Customize the Toppings

Feel free to customize the toppings by adding other ingredients like red onion slices or avocado for a different twist.

Storage Information

Any leftover cucumber appetizers can be stored in the refrigerator for a brief period, ideally consumed within one day.

Make Ahead

You can prepare the cream cheese mixture in advance, making the assembly process quicker when ready to serve.



Cook techniques

Smoking

Smoking salmon introduces a rich flavor and preserves it while enhancing its tenderness. It's essential to use a wood that complements the fish, such as cedar or applewood, for the best results.

Chill and Serve

Once the salmon is smoked, chilling it before serving allows for improved texture and flavor integration. Always ensure it's cooled properly to maintain quality.

Garnishing

Using fresh ingredients like dill or capers as garnishes elevates the presentation and adds a burst of freshness to the appetizer.

FAQ

Can I use store-bought smoked salmon instead of homemade?

Absolutely! Store-bought smoked salmon can save time and still provide great flavor for your appetizers.

What type of cucumber works best for this appetizer?

English cucumbers are typically ideal for this recipe due to their thinner skin and fewer seeds, making them easy to slice and serve.

How can I make this appetizer ahead of time?

You can smoke the salmon and prepare the cucumber slices in advance. Assemble the appetizer soon before serving to ensure freshness.

Can I substitute cream cheese with another ingredient?

Yes, alternatives like Greek yogurt or a dairy-free cream cheese can be used for those who prefer healthier options or have dietary restrictions.



Conclusion

The Christmas Smoked Salmon Cucumber Appetizer is a delightful addition to your holiday gatherings, offering a perfect blend of flavors and textures. Its vibrant presentation and simple preparation make it an ideal choice for impressing your guests without consuming too much time. Whether served as an appetizer or part of a larger buffet, this dish beautifully captures the spirit of festive feasting.

More recipes suggestions and combination

Avocado and Shrimp Cucumber Bites

Layer sliced avocado and marinated shrimp on cucumber rounds for a refreshing twist.

Herbed Cream Cheese Spread

Spread herbed cream cheese on cucumber slices and top with smoked salmon for added creaminess.

Beet Hummus and Feta Dip

Serve beet hummus on cucumber rounds, garnished with crumbled feta and chopped herbs for a colorful option.

Mini Caprese Skewers

Use cherry tomatoes, mozzarella balls, and fresh basil on skewers for a tasty, easy-to-eat appetizer.

Radish and Dill Cream Cheese

Top cucumber slices with a dill-infused cream cheese and sliced radishes for extra crunch.

Mini Quiche Cups

Prepare light mini quiches using phyllo dough cups filled with spinach, cheese, and smoked salmon for a heartier option.

