

Smoked Salmon Platter

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Salmon makes for a nutritious—and elegant—addition to the brunch table. Garnish this platter with your favorite herbs, such as dill, basil, parsley, or rosemary.

Ingredients:

1 large tomato, sliced into 1/8-inch rounds
½ onion, cut into 1/8-inch half-moon slices
2 tablespoons fresh lemon juice
1 tablespoon olive oil
½ teaspoon salt
¼ teaspoon black pepper
1 pound smoked salmon, sliced
1 (8-ounce) box cream cheese, softened
Rye bread and crackers, for serving

Directions:

- 1) Place tomato and onion slices in a medium bowl; gently toss with lemon juice, oil, salt, and pepper.
- 2) Arrange tomato and onion mixture on a serving platter; top with salmon slices. Arrange cream cheese, bread, and crackers around salmon; serve.