



Smoked Salmon and Wild Rice Lavosh Rolls

Ingredients

- lavosh (6 sheets)
- 1 cup sour cream
- 1 cup cream cheese
- ½ cup fresh chives, sliced small
- ¼ cup fresh dill, chopped
- juice of 1 lemon
- salt to taste
- 4 cups cooked Indian Harvest Wild Rice
- 4 cups smoked salmon pieces
- ¾ cup red onion, diced small
- ¾ cup capers

Directions

Mix sour cream, cream cheese, chives, dill and lemon juice until blended well. Season with salt if desired. Spread 1/3 cup of mixture over each sheet of lavosh until evenly distributed. Spread 2/3 cup wild rice over each sheet of lavosh leaving at least one inch uncovered on one end. Use 2/3 cup salmon to form a row opposite the end that is void of any wild rice. Spread 1/8 cup red onion and 1/8 cup capers over the salmon. Roll the lavosh tightly starting with the end that has the salmon, finishing with the end that has the cream cheese mixture showing. The cream cheese will hold the lavosh together in a tight roll. Use plastic wrap to keep lavosh rolls fresh until service. Slice lavosh in 1 inch thick rolls and serve with fresh lemon if desired.

Yield: 6 rolls, about 50 or 60 pieces.

Premium selections for signature menus.