

Appetizer

Honey Smoked Salmon Kisses



Ready in **20 minutes**

Makes about 16 cucumber kisses

Ingredients

- 8 oz cream cheese, softened
- 4 oz honey smoked salmon, flaked plus oil from package
- ½ cup celery, minced
- 2 Tbsp sweet purple onion, minced
- 1 tsp fresh lemon juice
- 1 long English cucumber
- 6 grape tomatoes, quartered
- Black sesame seeds

Preparation

1. Mix cream cheese, salmon, salmon oil, celery, onions and lemon juice together.
2. Cut English cucumber into ¼ inch rounds, scoop out seeds.
3. Fill with a tsp of salmon mixture
4. Top with tomatoes and black sesame seeds.

Tips

There will be extra salmon mixture. You can use it to fill more cucumbers or serve it with crackers.

Spiritual message from this recipe

Just as cream cheese is smooth and soothing, so are kind words.