



Smoked Salmon with Wasabi Cream Cheese & Ginger Pickled Onions

Makes 12 pieces

1 1/2 teaspoons wasabi powder (1 teaspoon if you like it less spicy)
1 tablespoon water
4 ounces light or regular cream cheese, softened,
 or Dish D' Lish™ Firecracker Wasabi Spread
High-quality crisp flat bread, such as Essential Flat Bread or La Panzanella Croccantini
4 ounces hot-smoked salmon
Ginger Pickled Onions (recipe follows)
2 tablespoons fresh chives, finely sliced

Make the Ginger Pickled Onions the day before.

In a small bowl, stir together the wasabi powder and the water to make a smooth paste. Then stir in the softened cream cheese and mix until smooth.

Spread each cracker piece with some of the wasabi cream cheese. Then divide the smoked salmon among the crackers. Scatter a few of the Ginger Pickled Onions over each on top of the salmon. Sprinkle with chives.

Ginger Pickled Onions

Makes 1 1/2 cups

2 tablespoons chopped, thin-shaved pink pickled ginger (the kind you get with sushi)
1 red onion, sliced 1/8-inch thick
1 cup SEASONED rice wine vinegar
1/4 cup water

Make these onions at least 1 day before serving.

Place ginger and onion in a small stainless steel bowl or heat proof glass container.

Combine vinegar and water in a small non-corrosive pot and bring to a quick boil over high heat. As soon as mixture is briskly boiling, pour it over onions.

Push onions down into the mixture with a spoon, and let cool. When mixture cools to room temperature, place a small heavy plate or bowl that will fit into the onion container on the onions to weight them down. Cover with plastic wrap and refrigerate, weighted down, overnight.

Onions will keep for up to 2 weeks. Drain before serving.