

Smoked Salmon & Avocado Tier



Ingredients:

8 oz Smoked Salmon
Kosher Salt & freshly ground Pepper
4 oz Champagne Vinaigrette (recipe below)
3 ripe Avocados
1 Lemon
4-6 oz Wasabi Peas - crushed
½ package Cream Cheese – softened
2 oz Capers (any variety)
4 oz pickled Ginger
Pita Chips or favorite Crackers

Directions:

Marinate smoked salmon in vinaigrette - 10 min.
Half avocados and thinly slice, sprinkle juiced lemon on to avoid discoloration.
Mix crushed Wasabi peas with cream cheese.
Use any 3"- 4" cylinder mold (a tuna can with both ends opened etc.).
Put mold in center of plate.
Sprinkle salt and pepper inside mold.
Arrange marinated smoked salmon as 1st layer.
Add layer of lemoned avocado next.
Then add the cream cheese and wasabi mixture.
Add another layer of lemoned avocado.
Add the final layer of marinated salmon.
Remove mold.
Finish with salt and pepper and capers on top & on plate.
Serve ginger as side garnish.
Enjoy with pita chips or favorite crackers

Champagne Vinaigrette

(Martha Stewart)



Ingredients:

2 tsp Dijon Mustard
¼ cup Champagne Vinegar
¾ cup EVO oil
½ tsp Salt
Pinch of freshly ground black Pepper

Directions:

In a small bowl, combine mustard and vinegar; whisk together.
While whisking constantly, slowly drizzle in olive oil until emulsified.
Season with salt and pepper.

Note: To make homemade champagne vinegar, store leftover champagne in an open, widemouthed jar at room temperature.
In a few weeks, it will be vinegar.