

Smoked Salmon & Avocado Tier



Ingredients:

- 8 oz Smoked Salmon
- Kosher Salt and 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.