

## Smoked Salmon Salad with Dill

### Ingredients:

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2 fennel bulbs  
2 medium cucumbers

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4 T fresh lemon juice  
¾ C extra virgin olive oil  
Black Pepper  
4 T chopped fresh dill

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20 oz smoked salmon  
Sprigs fresh dill

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### Preparation:

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**1** Cut the fennel bulbs in half lengthwise, take the core out and slice thinly.

Seed the cucumbers and cut into julienne.

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**2** Mix the lemon juice with the pepper in a small bowl.  
Slowly whisk in the olive oil to make a creamy vinaigrette.  
Stir in the chopped dill.

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**3** Arrange the salmon slices on one side of 10 plates and the slices of fennel on the other side.

Scatter the cucumber julienne over.

Spoon a little vinaigrette over the fennel and cucumber slices and drizzle the remaining vinaigrette over the salmon

Garnish with a sprig of dill.