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**By: Melissa Shipman**

## **Smoked Salmon (Lox) on Rye Toast**

### **For the Cream Cheese:**

- 8 oz. Cream Cheese (room temperature) • 1/8 Cup Chopped Green Onion
  - 2 Cloves Crushed Garlic
  - Smoked Paprika (a couple sprinkles)
  - Fresh Ground Black Pepper to taste
- How to:
1. Mix all the ingredients together in a bowl until well incorporated.
  2. Put cream cheese mixture in a tupperware for storage, or in an icing bag if you want to get fancy with the application of the cream cheese on your toast.

### **For the Toast (additional ingredients):**

- Smoked salmon
- Artesian bread of your choice, or crackers/melba toast • Pickled Red Onion
- Green Onion/Chives (for garnish)

### **How to:**

1. Slice bread thin so it will get nice and crunchy when toasted.
2. Baste a little melted butter on the bread prior to toasting.
3. Toast bread on a baking sheet lined with parchment paper at 350 degrees until toast is golden brown. Flip toast once to make sure toast is getting crispy on both sides.
4. To assemble the toast, grab a piece of toast then layer with some cream cheese, smoked salmon, and then your pickled red onion. Garnish with more chopped green onion/chives.
5. Enjoy!