

***SALMON MOUSSE**

One 7 ½ ounce can red salmon, drained
2 ounces smoked salmon, cut into 1 inch pieces
¼ teaspoon grated lemon rind
3 Tablespoons mayonnaise
1 Tablespoon fresh lemon juice
¼ cup minced red bell pepper
2 Tablespoons minced spring onions
1 Tablespoon minced fresh parsley
Dash of freshly ground pepper
8 slices toasted white bread cut in triangles
8 slices toasted brown bread cut in triangles
4 rye crispbread crackers, cut in half
½ cup alfalfa sprouts

Discard the skin and bones from the canned salmon; flake the salmon with a fork. Put the knife blade in your food processor bowl; add the salmon, the smoked salmon, and the next 3 ingredients. Process this until smooth. Pour this mixture into a bowl; stir in the bell pepper and the next three ingredients. Cover the mixture and chill. Spread the salmon mixture evenly over bread and crackers. Top with alfalfa sprouts.

Courtesy of Marilyn'sOriginals.Com