



Aleutia Smoked Salmon Poppers

Ingredients:

- 20 cherry tomatoes
- 1 package Aleutia smoked salmon (4 ounce), skin removed
- ½ cup soft cream cheese
- 1-1/2 TBSP shredded parmesan cheese
- 2 TBSP finely chopped parsley
- 2 TBSP finely chopped green onion

Bring a little red, white and *boom* to your party with Aleutia smoked salmon poppers. Bright red cherry tomatoes stuffed with Aleutia smoked salmon and a spicy cream cheese mixture. The result? A festive flavor combination that's as delicious to eat as it is easy to make.

Directions:

Finely chop the smoked salmon and combine in a bowl with the cheeses, parsley and onion.

Cut a small slice from the top of each tomato. Using a melon baller or small spoon (in a pinch the metal handle of a teaspoon works well) scoop out the inside of each tomato.

Fill each tomato with the smoked salmon mixture.

Chill for an hour and enjoy!



ALEUTIA[®]

Pure. Wild. Alaskan.

You can get ocean-caught Aleutia smoked salmon delivered to your door by calling 907-383-5909 or visiting the salmon marketplace at www.aleutia.org.