

SPICY SALMON & CUCUMBER BITES



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Ingredients

¼ Cup GHS or Primal Kitchen mayonnaise

¼ Tsp. smoked paprika

¼ Tsp. hot sauce (no preservatives)

½ lb. cooked wild-caught salmon (no Atlantic)

1 Tbs. minced shallots

1 Tbs. chopped chives

Sea salt and freshly ground pepper to taste

1 Organic English cucumber, peeled and cut crosswise into
¾-inch thick slices

4 Cherry tomatoes, quartered

Chive sprigs for garnish

Directions

Combine mayonnaise, smoked paprika and hot sauce in a small bowl and mix. Taste and add more hot sauce, if preferred.

Flake the salmon into large bite-sized pieces. Combine salmon, shallots, chives, salt and pepper in a bowl, gently mixing in the spicy mayonnaise.

Using a melon baller or teaspoon, gently scoop out the center of each cucumber slice, being very careful not to dig too deeply, creating a hole for the salmon to fall through.

Divide the salmon mixture into each cucumber cup and top with a cherry tomato quarter and couple of chives.