

# Smoked Salmon Toast



Turn off the grill and bring out some lighter fare like these Smoked Salmon Toasts. Your guests will appreciate the break from summer's grilled meat options.

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<b>PREP TIME</b>	15 mins.	<b>TOTAL TIME</b>	15 mins.
<b>COOK TIME</b>	0 mins.	<b>SERVINGS</b>	6-8

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## Ingredients

- 4 oz. package of Smoked Salmon
- 8 oz. package cream cheese, at room temperature
- 2 radishes, sliced thin
- 1/2 cup alfalfa sprouts
- 8 slices of asiago cheese bread (alt: pumpernickel, Russian black bread, or your favorite nutty bread)
- 1/2 lemon (optional)

## Instructions

1. Lightly toast slices of bread. Let cool for a minute to prevent cream cheese from melting.
2. Spread on cream cheese and layer on one slice of smoked salmon, a few slices of radishes, and a pinch of sprouts.
3. Optional, squeeze a bit of lemon juice over the finished toast slices.
4. Serve immediately.

### **Pro Tip:**

These make excellent finger sandwiches. Just cover with another slice of toast and cut into quarters diagonally.