



## **DECEMBER - RECIPE OF THE MONTH:**

### ***Smoked Salmon & Salmon Roe Pinwheels***

*Provided by Mel & Sheryl London*

**A holiday appetizer that's tasty, easy, festive and elegant.**

**Makes 8 slices (See note)**

### **FOR EACH ROLL:**

**1 flat bread white flour wrap (e.g. Lavash) (About 11 inches)**

**½ lb container smoked salmon & cream cheese with scallions**

*(Available at The Lobster Place)*

**Lemon wedge**

**Fresh dill**

**8 teaspoons sour cream**

**4 teaspoons salmon roe caviar**

*(Available at The Lobster Place)*

**Lay the flat bread on non-stick aluminum foil and, using a flexible spatula, spread the smoked salmon mixture evenly in the center of the bread, leaving a one inch margin around the outside. Squeeze a few drops of lemon and a scant teaspoon of snipped dill over the salmon spread. Then fold the sides of the bread to form a rectangle to enclose the filling. Gently roll up into a log shape and wrap in foil. Refrigerate until ready to serve.**

**Right before serving, unwrap the foil and trim both ends of the log with a serrated bread knife. Then cut the log into eight 1 inch slice. Lay the slices carefully on their sides and spoon 1 teaspoon of sour cream on the edge of each slice. On top of the sour cream spoon ½ teaspoon of salmon caviar. Snip some dill over all and serve.**

**NOTE: The entire recipe can be doubled.**

MEL & SHERYL LONDON are the authors of eleven cookbooks, including “A Seafood Celebration” and “The Fish Lovers” Cookbook.” They are winners of the James Beard Award and the Tastemaker Award and were finalists for the IACP Cookbook Award for “The Gourmet Garage Cookbook.” They have been loyal and loving customers of The Lobster Place since the company first opened its doors in Chelsea Market.