



Smoked Salmon Mousse in Cucumber Cups

12 oz cream cheese, room temperature
6 oz smoked salmon
2 t lemon juice
1 ½ t lime juice
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Fresh ground pepper
1 C whipping cream, whipped to peaks with a
pinch of salt
2 english cucumbers, cut into 3/4 " slices

Puree first 4 ingredients in food processor or beat well in kitchen-aid mixer. Season with pepper. Fold cream into salmon puree. Transfer to a 4-cup serving bowl; smooth top. Cover and refrigerate for 2 hours (or can prepare 1 day ahead).

With a melon baller, scoop out the center of cucumber slices, creating a small bowl.

Fill cucumber cups with salmon mousse. Serve immediately.