

Smoked Salmon Bruschetta

(We purchased Baguette Bread (18 inches long 8 inches round) which was a soft bread) and 2-4oz Salmon from Walmart.

In a mixing bowl, mix the following ingredients:

- 4 oz Package of Cream Cheese
- 2 Tablespoons of mayo
- ½ Cup of finely chopped green onions
- ¼ Cup of finely chopped Capers
- ¼ Cup of finely chopped Pimiento
- 1/3 Tablespoon of salt**
- 1/2 Tablespoon of Soy Sauce**
- ½ Tablespoon of Garlic Salt**
- ½ Tablespoon of Crystal Hot Sauce **

**add more if needed

Mix thoroughly

1. Cut the bread lengthwise. Spread the mixture on each open side of the bread.
2. Place the smoked salmon evenly on each.
3. Slice the olives and place on top of the salmon (2 olive slices).
4. Also place in each olive side a caper for taste and for decoration.

Don & Jeannette Moore