

## **Chopped Smoked Salmon in Endive**

- 8 oz smoked salmon, chopped into small pieces
- 2 T capers, chopped
- 1/2 red onion, chopped fine
- 1 T olive oil (more for a smoother consistency, less if you are trying to fit into a tight dress)
- 1 lemon, juiced
- 1/2 c coloured peppers (yellow, red and orange), chopped fine - optional
- 2 t fresh dill, finely chopped - optional
- Freshly ground pepper

Mix all ingredients together the night before so that the flavours mingle and meld. Serve on a single endive leaf or in a bowl, surrounded by your favourite crackers. Keep in the refrigerator for up to 5 days and can serve as a tasty addition to a take along to work lunch - if you're not afraid of a little onion breath. Makes about 2 cups.

**Jittery Cook**