

Lemon Smoked Salmon Hors d'Oeuvre

- 1 1/2 lbs smoked salmon (If you live in Montreal, try a mixture of [New Victoria Fish Store](#) smoked salmon and regular packaged smoked salmon), roughly chopped
- 1/4 c each olive oil, chopped parsley, chopped dill, finely chopped scallions
- 2 T capers, roughly chopped
- 1 t lemon zest
- 1/2 t hot sauce, or to taste
- freshly ground black pepper
- 1/3 c lemon juice, strained

Mix all the ingredients except the lemon juice. Add the juice just before serving. (Otherwise the salmon will “cook.”) Refrigerate, and bring out a few minutes before serving so it isn’t too cold. Serves 12-18.

Jittery Cook