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SEACHANGESEAFOODS.CA



SeaChange Ice Wine Glazed Smoked Salmon with Chèvre and Red Pepper Jelly

Servings: Makes 30 canapés

Ingredients:

1 x 100 g package SeaChange Ice Wine Glazed Smoked Salmon

15 slices of fresh baguette, cut in half to make 30 pieces

1 small package (about 100 g) chèvre cream cheese

1 small jar red pepper jelly

Preparations:

Spread each piece of baguette with chèvre cream cheese and top with a small dab of red pepper jelly. Open SeaChange Ice Wine Glazed Smoked Salmon with scissors, slide salmon onto a plate, and discard juice. Break into 30 pieces and place one piece of salmon on each piece of bread. Serve immediately or cover and refrigerate for up to 4 hours before serving.