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SEACHANGESEAFOODS.CA



## Smoked Salmon, Cream Cheese, & Spicy Tomato Jam Roll-ups

**Servings: Makes 16 canapés**

**Ingredients:**

2 x 12" flour tortillas  
1 x 4 oz / 113 g package SeaChange Smoked Sockeye Salmon  
plain cream cheese  
SaltSpring Kitchen Co. Spicy Tomato Jam  
fresh herbs for garnish, such as parsley or chives

**Preparations:**

Spread each tortilla with a thin layer of cream cheese right to the edge, then spread a thin layer of Spicy Tomato Jam (more or less, depending on your taste) over the cream cheese, leaving a 1/2" border of cream cheese around about a third of the tortilla but otherwise spreading right to the edge.

Open the SeaChange Smoked Sockeye Salmon with scissors and pour off the juice. Flake the salmon into very small pieces and divide evenly over the two tortillas, again right to the edge except for the one border of cream cheese. Press lightly to adhere the salmon to the cream cheese and tomato jam.

From the edge opposite the border of cream cheese, roll up the tortilla into a tight cylinder – the cream cheese border will act as “glue” to help it stay closed once it is rolled. At this stage, the tortilla rolls can be wrapped tightly in plastic wrap and refrigerated for several hours. To serve, use a sharp, serrated knife to trim off the ends (if you wish) and cut each roll into 8 slices. Place on a serving platter and garnish each roll-up with fresh herbs or a little dollop of Spicy Tomato Jam.

Serve with a good Canadian Pinot Noir or Pinot Gris (all 3 of our local Salt Spring Island wineries – Garry Oaks, Mistaken Identity, and Salt Spring Vineyards – produce their own).