

SALMON LOG WITH HAZELNUTS

YIELD: 1 (8-INCH) LOG

INGREDIENTS

- 1 (16-ounce) can pink salmon, skin and bones removed
- 1 (8-ounce) package cream cheese, softened
- 1 teaspoon lemon juice
- 1 teaspoons onion, grated
- 1 teaspoon prepared horseradish
- 1/8 teaspoon salt
- 1/8 teaspoon liquid smoke
- 1/2 cup hazelnuts, chopped
- 4 tablespoons parsley

METHOD

1. In a medium bowl, combine cream cheese with salmon, lemon juice, onion, horseradish, salt, and liquid smoke. Chill for one hour.
2. Shape into a roll and place on waxed paper or line a fish-shaped mold with plastic wrap and spoon the mixture into the mold, pressing into indentations. Chill for 24 hours.
3. Before serving, place on top lettuce leaves and press the hazelnuts and parsley on the surface. Garnish with additional parsley and serve with crackers, crostinis, or melba toast.