

Salmon Salad á la Nürnberg©

Salad–Ingredients:

1/2 cup	mayonnaise
1/2 cup	sour cream
1/2 cup	dill pickle relish, drained well
1 Tbsp.	horseradish, drained
1 Tbsp.	capers, drained
1/2 tsp.	lemon pepper
3 Tbsp.	fresh dill, chopped (save 1 Tbsp. for garnish)
1–12 oz. jar	Reese™ Artichoke Salad, drained, chopped fine
16 oz.	smoked salmon or whitefish

Method:

In a mixing bowl, stir all ingredients except fish. Peel off skin from fish and take off the dark part. Break into small pieces and fold together with the salad mixture. Cover with plastic and keep in refrigerator one hour up to two days.

To Serve–Ingredients:

3	hard boiled eggs, cubed
1 Tbsp.	fresh dill, chopped
1/2 tsp.	lemon pepper
2	radishes
2	hot peppers

Method:

Mold the salad on a fish tray. Mix eggs, dill and lemon pepper together and cover salad with mixture. Decorate with radish roses and peppers. Serve with bagel chips or baguettes.

Hint: To make a radish rose...Cut top off radish. Cut, using the apple wedger, almost through to the bottom. Put in water covered with a paper towel to prevent tips from drying out. Refrigerate.

Hint: To make pepper flowers, cut lengthwise several times with sharp knife leaving a quarter of an inch on the stem end to hold the pepper together. Put in the water with the radish roses.

