

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite recipes:



Salmon & Belgian Endive

This makes a great appetizer anytime, but in the summer we often make a meal of it with fresh sliced tomatoes from the garden and corn on the cob.

½ C dry white wine
8 oz. salmon fillet

¼ C. whipped cream cheese
½ oz (about 2 + TBSP) smoked salmon finely chopped
1 TBSP scallion finely chopped
1 tsp grated lemon zest
1 TBSP fresh lemon juice
½ tsp Dijon mustard
¼ tsp salt (optional depending on the saltiness of the smoked salmon)
3-4 Belgian endive, leaves separated and washed

Put salmon fillet and wine in a skillet, bring to a simmer, cover and poach for 6-8 minutes until cooked through.

Let cool in poaching liquid, Remove skin and flake.

Combine the poached salmon with all other ingredients, except the endive.

Put a generous tablespoon of the mix in each endive leaf and serve.

