



Smoked Salmon Stuffed Potato Cakes Appetizer

Camine Pappas / Makes 24 bites / October 2018

This recipe is inspired by several iterations seen on the Web. Here is my version:

INGREDIENTS:

16 oz. smoked salmon, flaked
3 T lemon juice
Zest from one lemon
3 T capers
½ t chopped fresh dill weed
A couple of twists of good cracked black pepper
48 fresh, and good quality tater tots thawed completely
1 10 oz. container plain Greek yogurt
1 large clove of garlic minced finely or grated
Dill to garnish
1-2 t kosher salt
Olive oil to grease tins (about 2 T)



METHOD:

Mix the flaked salmon with the zest, 2 T of the lemon juice, the capers, and the pepper. Set aside.

Mix the yogurt, lemon juice, and garlic. Set aside.

Using a 24 opening mini cupcake tin pour a small amount of oil into each depression. Squish in 2 tater tots in each one, crushing down to fill the tin and create a small indentation in the center with a spoon. I used the handle end of a pestle. Bake in a 400 degree F oven for about 10 minutes or until bubbling and brown. Remove and immediately create a more defined indentation in each potato cake WHILE HOT. Sprinkle each with some sea salt. Let sit for a couple of minutes to slightly cool. Remove and set on a serving dish. Evenly spoon the salmon mixture into each of the 24 cakes. Serve with the lemon garlic yogurt mixture on the side.

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