



## SALMON MOUSSE ON CUCUMBERS

*The Russian River Valley Original*

### INGREDIENTS:

- 1/4 cup fresh lemon juice
- 2 1/4 teaspoons (1 envelope) unflavored gelatin
- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 1 lb fresh red salmon, cooked, skin & bones removed or
- 15 oz can red salmon, drained, skin & bones removed
- 1/4 cup fresh dill, chopped
- 1 shallot, minced
- 2 Tablespoons capers, drained & chopped
- 1 teaspoons sweet paprika
- white pepper & Kosher salt to taste
- 3/4 cup heavy cream

### DIRECTIONS:

Heat lemon juice in saucepan. Stir in gelatin, remove from heat & let stand 5 minutes. Cool. Stir in mayonnaise & sour cream & set aside. In food processor, combine remaining ingredients except cream until barely mixed. Add gelatin and pulse once. Chill. Beat cream into stiff peaks. Gently fold salmon mixture into cream. Pour into lightly oiled seafood mold or stainless steel bowl. Chill 2-3 hours before unmolding. Serve with crackers or pipe onto cucumber slices.

