

Minute recipe

Salmon Rolls

A popular hors d'oeuvre, salmon rolls are easy to make. All supermarkets have fresh or packaged smoked salmon, zucchini, and cream cheese. Buy whipped cream cheese, which is easier to spread, for this recipe.

Using a good vegetable peeler, like an Oxo, cut lengthwise strips from **1 unpeeled zucchini**, stopping when you reach the seeds in the center. Turn the zucchini over, and repeat this procedure. Discard the seeds. Place a long strip of zucchini on the table, and top it with **a small slice of smoked salmon** that covers only the center portion of the zucchini slice and sticks out a little beyond it on either side. Spread about **2 teaspoons cream cheese on the salmon**, and add a **sprinkling of salt and freshly ground black pepper**. Roll up the zucchini slice, encasing the salmon and cream cheese into a tight roll. Cut down the center of this roll and arrange both halves cut side down and green side up on a serving platter. Repeat with the remaining zucchini, salmon, and cream cheese. Serve the rolls on their own or with **thin sesame crackers**.