

## **Salmon Rolls**

A popular hors d'oeuvre, salmon rolls are easy to make. Buy whipped cream cheese, which is easier to spread, for this recipe.

Using a good vegetable peeler, such as an Oxo, cut lengthwise strips from 1 unpeeled zucchini, stopping when you reach the seeds in the center. Rotate the zucchini and repeat this procedure. Discard the seeds. Place a long strip of zucchini on the table. Top it with a small slice of smoked salmon; it should cover only the center portion and stick out a little beyond it on either side. Spread about 2 teaspoons whipped 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 and arrange both halves cut side down and green side up on a serving platter. Repeat with the remaining zucchini strips. Serve the rolls on their own or with thin sesame crackers.