

Smoked Salmon Spread with Pumpernickel Bread

This easy-to-make spread looks impressive served in a hollowed-out loaf of bread. A dry champagne goes with it nicely.

8	Ounces of smoked salmon
1	8-ounce package of cream cheese, room temperature
3	Green onions, chopped
¼	Cup milk
2	Tablespoons fresh lemon juice
2	Teaspoons Worcestershire sauce
½	Teaspoon hot pepper sauce (such as Tabasco)
¼	Cup drained capers
2	Tablespoons chopped fresh dill
1	¾-Pound round loaf pumpernickel or sourdough bread (unsliced) Fresh dill sprigs Cocktail-size pumpernickel bread slices, cut crosswise in half

Blend first 7 ingredients in processor until smooth. Transfer to bowl. Mix in capers and chopped dill. Cover and refrigerate until cold, about 2 hours. (*Can be prepared 1 day ahead.*)

Cut off top of loaf. Cut out center of bread, leaving 1½-inch bread shell on all sides (reserve cut-out bread for another use). Spoon salmon mixture into center of loaf. Place loaf on platter; prop bread lid decoratively at side. Garnish with dill sprigs. Arrange bread slices around loaf. Makes 6 servings. Somehow I remember this from "The Holiday Party" '00 and it was yummy!

Karl Flesch, Club Gourmand