

## Smoked Salmon and Cucumber Squares

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Yield Makes 16 finger sandwiches

### Ingredients

1 cucumber, peeled

6 tablespoons sour cream

1 1/2 to 2 tablespoons drained bottled horseradish

16 slices pumpernickel cocktail bread

1/4 lb thinly sliced smoked salmon, cut into 1 1/2-inch pieces

### Preparation

Halve cucumber crosswise and thinly julienne lengthwise, preferably with a mandoline or other manual slicer, working around core. Discard core.

Stir together sour cream, horseradish, and salt and pepper to taste.

Divide bread into 4 stacks and cut stacks into 1 1/2-inch squares with a serrated knife, discarding crusts. Spoon 1/2 teaspoon sour cream onto center of each bread square, then top with a folded piece of salmon.

Top salmon with a small amount of cucumber, twirled into a mound.

### Cooks' notes:

- Cucumber can be julienned 2 hours ahead and chilled, covered.
- Bread can be topped with cream and salmon 6 hours ahead and chilled, covered with dampened paper towels and plastic wrap. Top with cucumber just before serving.