

Smoked Salmon Cream Cheese Log Roll

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Yield: 2 cream cheese logs

*8 ounces cream cheese, softened
1 cup goat cheese
3/4 cup chopped smoked salmon
1/4 cup chopped red onion
2 tablespoons chopped capers
crushed bagel chips*

In a bowl, beat the cream cheese until smooth.

Fold in the goat cheese, salmon, onion, and capers.

Refrigerate for at least two hours.

Roll the cheese mixture into two logs, each about five inches long.

Place the bagel chips in a shallow dish. Roll the logs in the bagel chips.

Serve with crackers, crostini and veggies.

Keep refrigerated.

You may also serve the cheese logs on sliced cucumbers or slice mini peppers in half lengthwise and seed them.

Per Serving (excluding unknown items): 1306 Calories; 119g Fat (81.7% calories from fat); 52g Protein; 8g Carbohydrate; 0g Dietary Fiber; 368mg Cholesterol; 1218mg Sodium. Exchanges: 7 1/2 Lean Meat; 19 1/2 Fat; 0 Other Carbohydrates.