

Appetizers

Stuffed Mini Cucumbers

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6 mini cucumbers (six inches long)
1/2 cup cream cheese
1 tablespoon soy sauce
2 teaspoons wasabi paste
18 thinly sliced pieces of smoked salmon
black sesame seeds

Peel the cucumbers lengthwise, leaving three dark green strips.

Cut the cucumbers into thirds or about 2-inch pieces.

With a spoon, scoop out about two-thirds of the center of each piece making a cup shape.

In a bowl, mix together the cream cheese, soy sauce and wasabi paste.

Spoon the filling into the cucumber cups.

Top each cup with a piece of smoked salmon and sprinkle with sesame seeds.

Refrigerate until use.

Yield: 18 cucumber pieces

Per Serving (excluding unknown items): 414 Calories; 40g Fat (86.4% calories from fat); 10g Protein; 5g Carbohydrate; trace Dietary Fiber; 127mg Cholesterol; 1371mg Sodium. Exchanges: 1 1/2 Lean Meat; 1/2 Vegetable; 7 1/2 Fat.