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# Salmon Spirals

*Adelaida Uribe Bennett*

*Party Recipes from the Charleston Junior League - 1993*

**12 to 14 thinly sliced "lite" pumpernickel bread**  
**8 ounces lite cream cheese (or boursin cheese), room temperature**  
**1/2 pound thinly sliced smoked salmon**  
**watercress sprigs (for garnish)**

Trim the crusts from the bread. Sprinkle the slices slightly with water on both sides, to avoid breaks when rolling.

On one side of each slice, thinly spread the cheese. Then cover the entire surface with one layer of salmon. If necessary, use small scraps of salmon to fill in the gaps.

Roll the bread slice jelly-roll fashion, as tightly as possible, trying not to break the bread. Place the rolls, seam-side down, in a non-metallic container and completely cover the top with a damp dish towel. Seal the container with plastic wrap and refrigerate for at least two hours.

When ready to serve, use a serrated knife to slice the rolls into spirals 1/4-inch thick. Place the spirals on a serving platter. Garnish with tiny sprigs of watercress.

Yield: 100 spirals

## **Appetizers**

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*Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .*