
Smoked Salmon and Cream Cheese Sandwiches

The Windsor Family Cookbook

Windsor Vineyards - Windsor, CA

Servings: 4

1/2 pound cream cheese, softened

1/2 onion, minced

5 tablespoons olive oil

1 pound smoked salmon, sliced

2 tablespoons fresh lemon juice

1 loaf sourdough bread

1 bunch watercress

salt (to taste)

pepper (to taste)

In a bowl, mix the cream cheese, onion and two tablespoons of the olive oil. Season with black pepper to taste.

When ready to serve, toast four thick slices of the bread. Spread the bread with the cream cheese. Place cleaned, dried bunches of watercress on top of the cheese and cover with sliced smoked salmon.

Drizzle with the remaining olive oil and lemon juice. Serve with potato salad.

Sandwiches

Per Serving (excluding unknown items): 505 Calories; 42g Fat (74.2% calories from fat); 26g Protein; 7g Carbohydrate; 1g Dietary Fiber; 88mg Cholesterol; 1100mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 7 Fat.