

# Smoked Salmon Spread on Cucumbers

12 ounces cream cheese, softened  
1/4 cup cream  
8 ounces smoked salmon, cut into pieces  
2 tablespoons chopped scallions  
1 tablespoon chopped parsley  
1 tablespoon fresh lemon juice  
1/2 teaspoon finely chopped lemon zest  
Generous dash hot pepper sauce  
2 European style fresh crisp cucumbers  
Salmon caviar

In food processor with steel blade, blend together the cheese, cream and salmon until smooth.  
Add the scallions, parsley, lemon juice and zest and hot pepper sauce to taste.  
Spoon into a pastry bag fitted with a large star tip (7-8 mm).  
Wash and trim the cucumbers.  
Cut crosswise into 1/4-inch slices.  
Pipe the cheese mixture onto the cucumbers and top each with a dollop of salmon caviar.  
Makes about 4 dozen.