

SCHRAMSBERG

# RECIPE

## SMOKED SALMON APPETIZER

*Submitted by  
Camp Schramsberg 2005 Alumni  
Anjoleena Griffin-Holst*

PAIR WITH:  
BRUT ROSÉ

### INGREDIENTS

Approx. 8 oz. Smoked Salmon

1 Small red onion

Olive oil

2 T. balsamic vinegar

1 ½ T. brown sugar

2 Large Yukon gold potatoes

1 Large Zucchini

1 1/2 -2 oz. Bleu cheese

12-15 ripe Bing cherries

Salt

Pepper



### PREPERATION

- Finely dice the potatoes and boil until just tender.
- Finely dice the zucchini.
- Sauté the potatoes and zucchini until just crisp. Salt and pepper lightly to taste.
- Set aside and allow to them come to room temperature.
- Slice the onion into very thin strips and sauté in olive oil until tender.
- Add vinegar and sugar and cook until most of the liquid is absorbed and the onions are soft.
- Bring to room temperature then place in the refrigerator to cool.
- Pit the cherries and cut into ¼ pieces.
- Crumble the bleu cheese.
- In a medium bowl mix the room temperature potatoes and zucchini with the cherries and crumbled bleu cheese.
- Lay out 1 piece of smoked salmon approx. 3 inches long by 1 ½ inches wide and spoon the mixture on top.
- Roll salmon so that the seam is on the bottom.
- Top with a small amount of caramelized red onion.