



Recipe: Raspberry - Jalapeno sauce & Cream Cheese with Honey Smoked Salmon

Yield: 8 portions

Ingredients:

*8 oz Honey Smoked Salmon
1 jar Raspberry Jam
(seedless)
1 container Fresh
Raspberries
1-2 Jalapenos (de-seeded
minced)
Whipped Cream Cheese
Cracker of your choice*



Method:

Mix together jam, crushed raspberries (un-drained), and jalapenos for sauce (use as much jalapenos as desired, as to how spicy you want it). Spread crackers with cream cheese, spoon flaked salmon on top, then drizzle with sauce. Garnish with mint leaves or parsley.

*Honey Smoked salmon comes in four flavors -
Original, Lemon Pepper, Cracked Peppers and Chipotle & Lime*

www.HoneySmokedFish.com