

SHRIMP and CUCUMBER CANAPÉS

SI

preparation time 20 minutes
 cooking time none
 makes 16 pieces

Thin cucumber slices give these colourful canapés a crisp and refreshing base.

ERIC'S OPTIONS

Pumpernickel cocktail rounds, which are about 1½ inches (4 cm) in diameter, are sold at most supermarkets and delicatessens. If you can't find them, purchase a thinly sliced loaf of dense rye bread. Use a round cookie cutter to cut out the bread rounds needed for this recipe. These canapés can be made a few hours in advance and kept covered in the fridge until needed. Garnish with the dill sprigs just before serving.

¼ cup	spreadable cream cheese	50 mL
2 tsp	chopped fresh dill	10 mL
1 tsp	horseradish	5 mL
1 tsp	freshly squeezed lemon juice	5 mL
to taste	salt and freshly cracked black pepper	to taste
16	pumpernickel cocktail rounds	16
16	thin slices of English cucumber	16
48	small salad shrimp, about ¼ lb (125 g)	48
¼ cup	very finely chopped red onion	50 mL
16	small fresh dill sprigs	16

Combine the cream cheese, chopped dill, horseradish, lemon juice, salt and pepper in a small bowl. Spread the mixture on 1 side of the pumpernickel rounds. Top each with a cucumber slice. Artfully arrange 3 shrimp on top of every cucumber slice and sprinkle the centre of each canapé with the red onion; garnish with dill sprigs and serve.