

# Smoked Salmon Toasts w/ Herb'd Cream Cheese

16oz cream cheese

3 clove of fresh garlic, pressed or finely minced

1 teaspoon of Baklouti Olive Oil

½ teaspoon of dried Basil

½ teaspoon of grated lemon rind

Salt to taste (optional)

4 oz of cold-smoked salmon

Whole wheat crackers, bagels or toast

Chives for garnish

Whip with hand mixer on low speed to combine; cream cheese, garlic, Baklouti Olive Oil, Basil and lemon rinds.

Cover and place in refrigerator for at least an hour before serving.

Enjoy on toast, bagels, crackers and top each piece with a serving of smoked salmon, garnish with Chives.