

# PLEASEING S THREE!)

## Crostini with Cucumber, Smoked Salmon, and Dill

HANDS-ON TIME: 17 minutes

TOTAL TIME: 17 minutes

DO  
AHEAD

- 1 French bread baguette, cut into ½-inch slices
- 2 tablespoons extra-virgin olive oil
- 4 ounces cream cheese, softened
- ½ teaspoon lemon zest
- 1 tablespoon fresh lemon juice
- ½ teaspoon kosher salt
- 2½ tablespoons chopped fresh dill, divided
- 1 English cucumber, thinly sliced
- 4 ounces smoked salmon
- ¼ teaspoon cracked black pepper

1. Preheat oven to 375°. Arrange bread slices in a single layer on a rimmed baking sheet; brush top of each slice with olive oil. Bake 8 to 10 minutes or until toasted.

2. Combine cream cheese, lemon zest and juice, salt, and 2 tablespoons dill in the bowl of a food processor; process until smooth. Spread cream cheese mixture evenly over toasts. Top each toast with 2 cucumber slices, pressing gently into cream cheese mixture. Arrange smoked salmon evenly over cucumbers. Sprinkle toasts evenly with black pepper and remaining 1½ teaspoons dill. Makes 12 servings.

### SEAFOOD

this easy advice.

in cod, then we are telling the oceans what we are willing to eat. Instead, le, tell your fishmonger that you're looking for a fish with qualities similar to cod, and ask, "What's the best option you've got?" In doing so, you'll end up with the highest-quality product, often at a better price, and you'll be buying what the ocean can give.

