



Toasty Salmon Sesame Snacks

Crispy fried salmon toasts pair well with sparkling drinks

6 ounces boneless, skinless cooked salmon
1 large egg, beaten
3 Tablespoons mayonnaise
1-1/2 Tablespoons fine chopped chives
1 Tablespoon small capers, drained
1/2 Tablespoon finely chopped fresh dill
6 brioche bread slices, 3/4 inch thick
1/4 cup white sesame seeds
Vegetable oil, as needed
Serve with: dill pickles chips; whole grain mustard, lemon wedges

Prepare Salmon Spread:

- Use your hands, gently flake salmon fillet into small chunks in a medium bowl. Add egg, mayonnaise, chives, capers, and dill; stir to combine. Cover bowl; refrigerate until chilled or store overnight until preparing snacks.
- Remove from refrigerator; place in food processor. Pulse about 4 pulses until relatively smooth salmon salad

Prepare Appetizers:

- Cut off crust from each bread slice, forming six 2x3 inch bread pieces.
- Spread about 2 Tablespoons filling over bread pieces, spreading all the way to edges of bread. Set aside to rest for about 10 minutes.
- Place sesame seeds into pie pan; shake to spread seeds in an even layer. Press each toast, salmon side down, into sesame seeds to evenly coat.

Cook Appetizers:

- Pour ¼ inch oil into large nonstick skillet; heat over medium heat until oil shimmers vigorously. Place 2 bread slices, sesame seed side down, in skillet, cook until edges of salmon mixture are golden brown about 2 minutes. Bread will be deeply brown. Flip bread slices; cook until bread is golden brown and crisp about 30 seconds to 1 minute.
- Transfer to prepared wire rack to drain. Watch to adjust the heat and cook the remaining bread slices using the same steps.

To Serve:

Cut each toast in half; serve on platter with pickle chips, mustard, and lemon wedges.
Yield: 12 appetizers for smaller appetizers, cut into bread into triangles.

Recipe Inspired by: *Food & Wine* magazine -December 2022

About the Recipe: Creamy salmon salad filling is spread over soft French Brioche bread slices and topped with crunchy sesame seeds, which turn golden brown and crisp when fried. The crispy fried salmon toast is enhanced by a sprinkle of lemon juice, some whole grain mustard, and dilly crisp pickle chips. A sparkling drink would be delightful to serve with these appetizers.

Cocktail Pairing: *Sangria Blanca*, p. 216, *Every Cocktail Has a Twist*