



## OVER-THE- EDGE SPINACH SMOKED SALMON APPETIZER

- 8 oz smoked salmon
- 1 Tbsp extra-virgin olive oil
- 1 Tbsp small capers, drained
- 2-3 tsp lemon juice, to taste
- 1 Tbsp **TSG Over-The-Edge Herbed Spinach**™

1. Slice salmon and dice into approximately ¼" pieces. In a medium bowl, mix together all ingredients. Cover and chill for 1-2 hours.
2. Serve with toasted baguette bread slices, crackers or crostini.