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Lemon Dill Cucumber Roulades Recipe

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LEMON DILL CUCUMBER ROULADES RECIPE

Ingredients

- 2 English cucumbers (often referred to as seedless cucumbers), partially peeled and cut into 1 inch pieces
- 1 (8 oz.) package cream cheese, room temperature
- 2 Tablespoons (Tbsp.) Cherchies Lem 'n Dill Seasoning
- Smoked salmon

Preparation

1. With a vegetable peeler, peel strips of skin off, creating a striped effect. (This is merely for presentation and completely optional). Seedless cucumbers have very thin skins and don't normally need to be peeled.
2. Slice cucumber with a knife into 1 inch chunks.
3. Hollow out half of each slice (don't go all the way through) with a small melon ball scooper or small spoon. Set aside.
4. In a medium bowl, combine Cherchies Lem 'n Dill Seasoning with cream cheese.
5. Spoon small amounts of Lem 'n Dill mixture into cucumber rounds. Carefully remove small pieces of smoked salmon, and roll into a decorative presentation. (See picture).
6. Sprinkle some Lem 'n Dill Seasoning on top of salmon...a lovely elegant treat.
7. Enjoy!



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