

## Smoked Salmon Dill Bites

### INGREDIENTS

12 inch thick slices French baguette, cut diagonally from loaf  
2-3 T extra virgin olive oil  
1 T honey flavored mustard  
1 T Dijon mustard  
1 T finely chopped red onion  
1 T drained capers  
2 T snipped fresh dill  
4 oz goat cheese  
3 oz smoked salmon, thinly sliced

### Garnish

Fresh dill sprigs  
Thinly sliced red onion

### DIRECTIONS

Preheat oven to 350 degrees. Arrange bread slices on baking sheet. Brush lightly with olive oil. Bake until slightly brown and crisp, about 10 mins. Remove from oven. May be prepared to this point up to 6 hours in advance. Cool, cover and let stand at room temperature.

In a small bowl, combine honey mustard, Dijon mustard, onion, capers and dill. Spread toasts with goat cheese, then reserved mustard mixture. Top with salmon slices and garnish with dill sprigs and red onion.

10-12 servings