

CHEF AT THE MARKET

Chef: Deb Roussou

Deb Roussou Food Consulting, debroussou@gmail.com

Bit-o-Lox

2 large cucumbers, washed, scored with a fork and sliced

4 ounces chevre cheese

4 ounces capers

4 ounces smoked salmon

½ medium red onion, thinly sliced

Lemon juice, optional

Spread cucumber rounds with a smear of chevre. Top with capers, salmon, red onion, and a slight squeeze of lemon, if desired.

Serves 4-6 people.

Chef Deb's tips: These little bites are super simple and big on flavor. In addition to cucumbers, try them on crostini or a slice of nectarine.



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