Savory Smoked Salmon Cheesecake Appetizer

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Ingredients

8 oz ruffled potato chips or potato sticks
1 Tablespoon butter melted
14 oz cream cheese
2 eggs
1 shallot finely chopped
4 oz salmon
1 Tablespoon Adobo sauce from chipotles
½ lemon (zest reserve for crème fresh)
1 Tablespoon fresh dill chopped and extra for garnish
2 Tablespoons sour cream (can use extra for garnish as an option)
1 Tablespoon capers
½ red onion finely diced

Instructions

1. Preheat oven to 475 degrees
2. Crush chips or sticks into large crumbs. Add a tablespoon of melted butter to the chips and press into mini cup cake pans. Bake for five minutes. Set Aside.
3. Saute shallots to sweat them. Set aside.
5. Add eggs one at a time.
6. Chop salmon, squeeze lemon on salmon.
7. Once mixture is smooth, add in chopped salmon and mix thoroughly.
8. Pour into pans with potato chip crust, bake at 475 for five minutes. Turn heat down to 250 and bake for another 10-15 minutes until set. Cheesecake should be a little jiggly.
9. Turn oven off, open oven door and allow to rest for 15 minutes.
10. Cool completely, top with lemon dill crème fresh, capers and red onion.