



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.
- 4.Whip cream cheese in food processor. Once smooth, add in sour cream, dill shallots.
- 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.