

# Smoked Salmon Swipe Board



Gather the ingredients.

- 1 c smoked or grilled salmon, flaked
- 2 packages cream cheese, softened
- 1/2 c cranberries, chopped
- 1/2 c parsley, chopped finely
- 1/2 c sweet onion, minced
- 4 cornichons, sliced
- & other topping ideas you may have.



Make the spread.

- mash the cream cheese with a fork
- lightly work the salmon into the cream cheese
- spread a thin layer of the salmon-cheese mixture onto a large plate or board
- cover and chill until ready to serve
- prepare bowls of crackers, sliced baguette and raw veggies for swiping

Assemble the board.

- starting on the left side of the spread, make even lines of each topping, row after row
- use remaining toppings to fill in any gaps
- clean the edges of the board and serve with the accompaniments
- swipe left or right with crackers for a unique mix of flavor in every bite