



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 reserved 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 cupcake pans. Bake for five minutes. Set Aside.
3. Sauté shallots to sweat them. Set aside.
4. Whip cream cheese in a food processor. Once smooth, add in sour cream and dill shallots.
5. Add eggs one at a time.
6. Chop salmon, and squeeze lemon on salmon.
7. Once the mixture is smooth, add in chopped salmon and mix thoroughly.
8. Pour into pans with potato chip crusts, and bake at 475 for 5 minutes. Turn the heat down to 250 and bake for another 10-15 minutes until set. Cheesecake should be a little jiggly.
9. Turn the oven off, open the door, and let it rest for 15 minutes.
10. Cool completely, then top with lemon-dill crème fraîche, capers, and red onion.