

Salmon Mousse

Prep Time: 15 mins **Cook Time:** 15 mins **Servings:** 8

Source: marthastewart.com

INGREDIENTS

1 teaspoon unflavored gelatin, (from a ¼-ounce envelope)

4 ounces smoked salmon, coarsely chopped

1 ¼ cups sour cream

1 to 2 Tbs fresh lemon juice

Coarse salt

Fresh dill, for garnish (optional)

Crackers or baguette slices, for serving

DIRECTIONS

Place 3 tablespoons cold water in a small saucepan and sprinkle with gelatin. Let soften for 5 minutes. Gently heat over low, stirring, just until gelatin dissolves; set aside.

In the bowl of a food processor, combine salmon, sour cream, and lemon juice. Puree until smooth; season with salt. With motor running, add slightly cooled gelatin mixture, and blend until combined.

Pour into two 8-ounce ramekins or bowls. Without touching surface, cover container with plastic wrap and refrigerate until firm but spreadable (about 2 hours or up to overnight). Garnish mousse with dill, if desired, and serve with crackers or baguette slices.

NOTES

You can also use small gelatin molds to increase the number of servings and serve as hors d'oeuvres.