

Menu

April 17, 2017

Smoked Salmon on Mustard-Chive and Dill Butter Toasts

This article originally appeared on The Food52 Blog by [fiveandspice](#) on June 25, 2011

Author Notes: Start an elegant menu with a tray of cherry tomatoes, cucumber slices, assorted olives and those toasts as hors d'oeuvres or accompany them with a Gree (...more) —Kukla

Food52 Review: WHO: Kukla is a classical pianist living in West Hollywood.

WHAT: A tasteful upgrade to a classic party hors d'oeuvre.

HOW: Simply mix up your compoun (...more) —Food52

Serves makes 20:

10 ounces of the best quality smoked salmon in medium-thin slices (Norwegian or Wild Alaskan)

2 sticks unsalted butter, room temperature

1 tablespoon lemon zest

3 1/2 tablespoons fresh lemon juice

1/2 cup finely chopped chives or green onions

1 tablespoon fresh dill, finely chopped

1 1/2 tablespoons Dijon mustard

1/2 teaspoon salt

1/2 teaspoon freshly ground black pepper

1 thin, long French baguette, cut into 1/4-inch slices

Preheat oven to 375 degrees F. Place bread slices on baking sheet. Bake for 8 to 10 minutes, until golden and crispy. Let cool.

Mix butter, lemon juice and zest, chives, mustard, dill, salt and pepper in a bowl until well blended.

Cover and refrigerate. Bring to room temperature before using.

Spread a thick layer of the mustard- chive butter and place a slice of smoked salmon on top of each toast. Place on a platter or serving tray and serve