

Canadian Smoked Salmon

Ingredients

1 lb. smoked salmon
juice of 1 lemon
2 tbsp. mayonnaise

1 dill pickle, finely chopped
1 large green onion, finely
chopped
salt and pepper

salad greens
tomato, radish, cucumber,
and green peppers to
garnish

Instructions

1. Slice salmon thinly, removing bones and skin
2. Toss in lemon juice and mayonnaise. Add pickle, onion, salt and pepper. Toss and refrigerate.
3. Serve on a bed of greens, garnished with raw vegetables.