



# SMOKED SALMON POTATO CUP

PAIRS BEST WITH

*14 Hands Brut*

SERVES 4

## *Ingredients*

- 2 russet potatoes, grated
- Pinch of salt and pepper
- 2 Tbsp. - olive oil
- 8 oz. - smoked salmon
- 8 oz. - cream cheese softened
- 2 Tbsp. - sun dried tomato, chopped
- 4 Tbsp. - parsley, chopped
- 2 lemons, juiced
- Salt and pepper to taste

## *Instructions*

- Preheat oven to 425 degrees.
- Grate potatoes and add salt, pepper, and olive oil.
- In a muffin tin add potatoes, pressing down and around the sides.
- Bake for 25 minutes, until potatoes are cooked through and golden brown.
- While potatoes are cooking, combine smoked salmon, cream cheese, sun dried tomatoes, parsley, lemon, salt and pepper into a bowl. Mix to combine.
- Once potato cups are done baking, let cool for 10 minutes and remove from pan.
- Place potato cups on a platter and add smoked salmon mixture.
- Garnish with chopped parsley.

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