



Appetizer, Serves 4

Smoked Salmon Wraps

If you like delicious things in a kaleidoscopic swirly pattern, you are in luck.

One bonus when preparing these wraps is that the first and last cuts off your rolled wrap don't look as good as the middle sections, but still taste great. You get to eat those for quality control. It's little bonuses like this in life that really add some spark.

4	Large Spinach
	Tortillas
1/2 Cup	Cream cheese
4 oz	Smoked Salmon
4 TB	Capers
1/4 Cup	Red or Yellow Bell Pepper
1/4 Cup	Red Onion
1/2 Cup	Fresh Spinach



The Doing of the Thing: The cream cheese needs to be easily spreadable for this maneuver. You can use fluffy whipped cream cheese or get your regular kind out early and allow it to relax, unwind and warm up to room temperature.

Dice up your red or yellow pepper, onion and spinach. You want these pretty fine. Let's say no bigger than the capers. It gets rolled to create the mesmerizing visual spiral effect, so biggish pepper and onion chunks would make your wrap lumpy. Nobody wants that.

OK. Lay a tortilla on the cutting board. This next step of spreading the cream cheese is the critical part. Don't want to rip up your tortillas.

The cream cheese needs to cover the entire tortilla in a thin layer, all the way out to the edges. This is so things stick together when you start rolling. You just want enough for the veggies and salmon and capers to stick to. If anything, go heavier on the edges for the sake of sticking things together when you roll.

Tease the smoked salmon apart with a fork, or your fingers, and sprinkle that around. Now sprinkle on the diced pepper and onion, spinach and capers.

Roll it up tight. Take a knife and cut individual cross sections from the roll. Try angling the cut for a snazzy finished product. Fancy!