# Bagel & Salmon "Lox" w/ Tapenade Cream Cheese

### *Yields 10 bagel "schmears"*

### *Ingredients***:**

2 packages Aquamar Day's Catch Salmon Style Filets

10 ea. Bagels, your favorite flavor, toasted

Capers and fresh Dill for garnish

### *Tapenade Cream Cheese:*

2 packages (16 oz.) Cream Cheese, room temperature

¼ cup Olives, Castelvetrano, drained, chopped (or other sweet green olive)

2 tbsp. Olives, Kalamata, drained, chopped

2 tsp. capers, drained, chopped fine

1 ea. Jalapeno pepper, roasted, seeded

2 tbsp. Pepper, red, roasted, chopped fine (or chopped pimentos, drained)

½ tsp. Garlic, granulated

½ tsp. Onion, granulated

1 tsp. Brandy, VSOP (if desired)

### *Instructions***:**

1.  In stand mixer, or bowl with hand mixer, Beat cream cheese at medium high speed for 2 minutes, scrape bowl and repeat 2 or three times until cheese has become fluffy and light.

2. Add olives, capers, peppers, garlic, onion and brandy (if desired) and blend well. Scrape bowl thoroughly and continue blending until all ingredients are completely amalgamated.
3. Slice salmon filets in half or thirds on an angle to make thin strips.
4. Toast bagels and liberally spread with cream cheese mixture
5. Top with salmon filets to completely cover bagel.
6. Garnish with capers and dill.
7. Any leftover cream cheese can be stored covered and refrigerated for up to one week. Or frozen up to 2 months.