

SMOKED SALMON AND DILL MINI-ICE CREAM CONES

INGREDIENTS (makes 4-6 mini-cones)

1/2 cup sour cream
1/2 cup heavy cream, whipped to stiff peaks
1/2 cup fresh dill, very finely minced
6 ounces smoked salmon, divided
1/2 teaspoon cayenne
1/4 teaspoon pepper
1/4 teaspoon salt
6 mini ice cream cones (can be bought on Amazon)
additional fresh dill to garnish

DIRECTIONS

In a mixing bowl, combine sour cream, dill, cayenne, salt and pepper. Dice 2 ounces of the smoked salmon and add to the mixture. Fold whipped cream into sour cream mixture, carefully, as not to deflate the cream too much. Cover with plastic wrap and place in freezer for 1-2 hours, until the mixture is the consistency of soft serve ice cream.

Using a small ice cream scoop, fill cones with ice cream. Balancing them carefully (I used shot glasses to keep them upright, return the cones to the freezer and let freeze completely, about 4-6 hours.

Dice remaining smoked salmon, until you have about 1/8 inch chunks. Top cones with remaining smoked salmon, garnish with additional dill and serve as an appetizer or savory snack.