

Salmon Tortilla Rolls - these are elegant and delicious!

INGREDIENTS:

- 1 package (8oz) cream cheese, softened
- 3 Tbsp mayonnaise
- 3 Tbsp honey mustard
- 6 Large flour tortillas
- 3 Tbsp small capers
- 1 head boston lettuce
- 1 lb. pre-sliced smoked salmon
- 2 Tbsp. Snipped fresh dill

METHOD:

In a bowl, whip cream cheese, mayo and mustard. Divide and spread on tortillas. Sprinkle with capers and cover with individual lettuce leaves. Place salmon over all. Roll tortillas very tightly and wrap in plastic wrap. Refrigerate for at least 5 to 6 hours. At serving time, cut into ½ " slices, sprinkle with dill and serve. Skewer with toothpicks if necessary.

From the kitchen of Martha Newport.