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# Saucy Salmon

*Sara Thackston Shelhurst*

*Party Recipes from the Charleston Junior League - 1993*

Servings: 4

**1/2 cup sour cream**

**2 tablespoons prepared horseradish**

**1 teaspoon grated onion**

**1 teaspoon minced garlic**

**1 tablespoon drained capers**

**4 lettuce leaves**

**4 to 6 ounces smoked Norwegian salmon**

**capers (for garnish) (optional)**

In a small bowl, combine the sour cream, horseradish, onion, garlic and capers. Chill for at least one hour.

Place the lettuce leaves on four individual plates. Arrange the slices of salmon on the lettuce. Top with the sauce.

Garnish with additional capers if you wish.

## **Appetizers**

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*Per Serving (excluding unknown items): 68 Calories; 6g Fat (78.9% calories from fat); 1g Protein; 3g Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 40mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.*