



Salmon Pinwheels

Serves: 20

Serve with Joseph Phelps Vineyards Sauvignon Blanc

1 ea. Side of smoked salmon, thinly sliced
1½ lbs. Cream cheese
2 Tbsp. dried sage
2 Tbsp. dried rosemary
2 Tbsp. dried thyme
2 Tbsp. dried marjoram
2 Tbsp. dried dill
1½ Tbsp. minced garlic

In a food processor, combine the cream cheese, dried herbs, and garlic. Beat until smooth and all ingredients are well incorporated. *Spread the cheese mixture onto the slices of salmon. Roll the slices of salmon and slice into ½" slices.

Note: Serving suggestion: serve the salmon on garlic croutons made from a sliced baguette, or on thin crackers.

*If you can purchase pre-sliced, smoked salmon, this step is a breeze. Simply coat the individual slices while they are still formed into one continuous piece of salmon, then roll them into the pinwheels.

Recipe by *Trey Blankenship* - Joseph Phelps Vineyards' Regional Sales Manager and Culinary Institute of America graduate.