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## Smoked Salmon & Brie Cheese With Fresh Dill & Pepper Jelly

### Ingredients:

- 4-6 oz. of smoked salmon from The Fish Folks
  - 1 brie cheese wheel
  - 2 sprigs of fresh dill
  - 3-4 Tbs. of pepper jelly
- Serve with your favorite snack crackers

### Directions:

Slice the brie wheel diagonally with a very sharp knife or string. Open the wheel of brie and spread the pepper jelly on the bottom half of the cheese. Next, flake and layer the smoked salmon and fresh dill sprigs on top of the brie and pepper jelly. Replace the top layer of the brie cheese. Spread a small spoonful of pepper jelly with a couple pieces of flaked smoked salmon and small piece of dill on top of the appetizer as a garnish. Slice the brie in small wedges and serve immediately on your favorite crackers.

Servings: 6 appetizer portions or 2 hungry fish folks

**Source:** Adapted from Apple Charlotte Cooking