

# SeaChange Ice Wine Glazed Smoked Salmon on Chèvre

Makes 30 canapés



## ingredients:

100g pouch SeaChange Ice Wine Glazed Smoked Salmon  
15 – 1 cm thick slices fresh baguette, cut in half to make 30 pieces  
113g package chèvre cream cheese  
15 red grapes

## to prepare and serve:

Spread each piece of baguette lightly with chèvre cream cheese. Open SeaChange Ice Wine Glazed Smoked Salmon with scissors, sliding the salmon onto a plate, discarding juice. Break into pieces, placing one piece of salmon on each piece of bread. Slice the grapes in half, and tuck a piece of grape into the chèvre beside the salmon. Serve immediately, or cover and refrigerate for up to 2 hours before serving.

---

recipe provided by SeaChange Savouries Canada  
[www.SeaChangeSavouries.ca](http://www.SeaChangeSavouries.ca)  
*5% of profits donated to food banks*