

Sophisticated Entertaining Made Simple

(NAPSA)—Sophisticated entertaining is about enjoying time with friends and family and making guests feel special. A simple, well-planned hors d'oeuvre can set the tone and leaves guests impressed and calling for more. Serving your dish with a distinct specialty cracker can add an effortless note of elegance and allows your recipes to shine.

Chef Bradford Thompson of Lever House, a three-star restaurant in midtown Manhattan, knows a lot about making a recipe sing. "When preparing for a dinner party, I always tailor my menus to reflect my guests' favorite foods," said Chef Thompson. "If my friends love salmon, I'll make sure it's the star of the show. This ensures everyone feels satisfied and included in the meal."

Chef Thompson, a guru of modern American cuisine, has created a deliciously quick recipe to make his dinner party guests feel like they're receiving the royal treatment. Smoked Salmon and Caper Spread is simple yet elegant with the right amount of fresh salmon and tangy crème fraîche served on Carr's Table Water Crackers with Cracked Pepper, the perfect accompaniment.

For more sophisticated entertaining recipes, you can visit carrscrackers.com.

Smoked Salmon And Caper Spread

*Prep Time: 20 minutes
Time to Table: 20 minutes*

- ½ cup crème fraîche or sour cream**
- 2 ounces cream cheese, softened (¼ cup)**
- 1 tablespoon lemon juice**



- 2 tablespoons chopped fresh parsley**
- 1 tablespoon capers, rinsed and chopped**
- 1 teaspoon grated lemon peel**
- ¼ teaspoon chili powder**
- 1 package (6 oz.) smoked salmon, skin removed**
- 36 Carr's Table Water Crackers with Cracked Pepper**
- 18 thin cucumber slices, halved**

1. In small bowl, whisk together crème fraîche and cream cheese until combined. Add lemon juice. Whisk until light.

2. Stir in parsley, capers, lemon peel and chili powder.

3. Flake salmon. Reserve about ¼ cup of the flaked salmon. Stir remaining salmon into crème fraîche mixture. Cover and refrigerate until ready to use.

4. Spoon about 2 teaspoons salmon mixture onto each cracker. Garnish with reserved salmon and cucumber slices.

Yield: 1½ cups salmon mixture; 12 servings