

Smoked Trout Crostini with Radishes and Dill Cream

Hands-on Time	Total Time	Yield
20 Mins	35 Mins	Makes 8 to 10 servings

MYRECIPES December 2015

SOUTHERN LIVING

For an even more colorful spread, replace half the trout with smoked salmon.

Ingredients

8 thick, firm white bread slices, crusts removed

1 tablespoon olive oil

1/4 teaspoon ground black pepper

1/2 teaspoon kosher salt, divided

1 (8-oz.) container sour cream

1/2 teaspoon fresh lemon juice

1 teaspoon prepared horseradish

1 tablespoon chopped fresh dillweed

1 1/4 cups thinly sliced radishes

1 (8-oz.) smoked trout fillet, flaked into 1/2-inch pieces

Garnish: fresh dillweed

How to Make It

Step 1 Preheat oven to 350°. Cut each bread slice into 4 triangles. Brush with olive oil, and sprinkle with pepper and 1/4 tsp. salt. Place in a single layer on a baking sheet; bake 15 to 20 minutes or until golden.

Step 2 Stir together sour cream, next 3 ingredients, and remaining 1/4 tsp. salt. Spoon about 1 1/2 tsp. sour cream mixture onto each bread triangle. Top with radish slices and trout.