

SALMON PINWHEELS

- 2 packages of Smoked salmon
- 1 block of Brighton Farms cream cheese
- 1 small jar of Capers
- ½ of Red onion minced
- 1 package of Father Sam's wraps (4 wraps), your choice

1. Lay your Father Sam's wraps out on the counter, or a flat surface, and evenly coat the wraps with a thin layer of cream cheese.
2. Slice your red onion into quarters, and choose one quarter to mince.
3. Sprinkle the minced red onion, and 1-quarter of the capers jar onto the spread cream cheese on the wraps.
4. Add a thin layer of smoked salmon down the center of each of the wraps.
5. Roll each of the wraps tightly, like a cigar, and then slice the ends off of each of the wraps to round out the pinwheel log.
6. Slice each wrap into about 1.5" rolls and arrange on a platter.

ADDITIONAL INFORMATION

Course	Lunch, Starters
Category	Sandwiches
Cuisine	Chef Dana