



Another recipe from Susan Nye:
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Bagels with Lox & Cream Cheese

I'm not big on breakfast except during mud season. That's when I'm happy to indulge in a leisurely weekend brunch. Whether with friends or binge watching the news, be sure to include bagels and lox in your mud season brunch. Enjoy!

Makes about 1 cup salmon spread – enough for 6-8 bagels

4 ounces cream cheese, at room temperature

Freshly ground pepper or your favorite hot pepper sauce to taste

4 ounces smoked salmon, at room temperature

Bagels

Chives, chopped

Make the spread: put the cream cheese in a bowl, add ground pepper or pepper sauce to taste and whisk with a fork until well combined.

Finely chop the smoked salmon and add it to the cream cheese. Whisk again until well combined.

Slice the bagels lengthwise and open up into 2 rounds. Toast the bagels in the toaster or under the broiler if you have a big crowd.

Top each bagel half with a good sized schmear of Lox & Cream Cheese Spread, sprinkle with chopped chives and serve.

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