



Smoked Salmon Appetizer

1 fresh, sweet baguette, sliced in to 1/2" slices on the diagonal

12 oz. thinly sliced wild smoked salmon

3 ripe avocados, sliced thin

1 small red onion, sliced very thin

1 large garlic cloves cut in half

2 tablespoons Grapefruit Balsamic

1/3 cup + 2 tablespoons Lemon Olive Oil

pinch of sea salt

fresh ground pepper

1/4 cup flat leaf parsley, coarsely chopped

Directions

Whisk two tablespoon of Grapefruit Balsamic with 1/3 cup of Lemon Olive Oil and sea salt in a small bowl. Add the thinly sliced onions and toss to coat and set aside.

Preheat the grill to med. Or broiler. brush, both sides of each slice of bread with the Lemon Oil. Place the bread on the grill and toast until light golden brown on both sides. While the bread is still warm, rub with garlic clove over both sides of the bread slice. Allow the bread to cool, Layer with slices of avocado. Brush the sliced avocado with a small amount of the onion-lemon-olive oil mixture, and a grind of fresh pepper. Add the smoked salmon, and top with a few slices of marinated onions and a sprinkle of chopped parsley.