

## SMOKED SALMON PINWHEELS

Contributed by Noreen

Rick says....This is my favorite of Mum's appetizer recipes....

**Four 9-inch flour tortillas**  
**8 tbsp. softened cream cheese**  
**1/2 lb. thinly sliced smoked salmon**  
**fresh lemon juice**  
**8 tbsp. chopped green onions**  
**8 tbsp. or less chopped capers**

Spread each tortilla with 2 tbsp. softened cream cheese. Cover with 1/4 of the smoked salmon. Squeeze a little lemon juice over salmon. Sprinkle with 2 tbsp. each of onions and capers. Roll up tightly, wrap in saran wrap and chill. Cut on slight diagonal into 1/2 inch slices. Makes about 40.



## TORTILLA SPIRALS

**1-8oz. pkg. light cream cheese, softened**  
**1 jar(6 oz.) marinated artichoke hearts, drained and chopped**  
**1/2 cup Gorgonzola cheese, crumbled ( or blue)**  
**1/4 cup fresh chopped parsley**  
**1/2 sweet red pepper, diced 1 tsp. dried oregano**  
**pinch pepper**  
**1 clove garlic minced**  
**4 large(9-inch) flour tortillas**  
**(use green at Xmas)**

In a bowl, stir together cream cheese, artichoke hearts, Gorgonzola, parsley, red pepper, oregano, pepper and garlic.  
Divide filling among 4 large tortillas, spreading evenly; roll up tightly. Trim ends. Wrap in plastic wrap and refrigerate for at least 30 minutes or for up to 1 day. Slice diagonally into 1/2-inch thick slices. Makes 32 slices.

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