



MINI

Makes 12 pieces

KVARØY ARCTIC CUCUMBER SALMON BAGEL BITES

WITH GINGER CRANBERRY MOCKTAILS

Classic combos are “classic” because the flavors go so well together! Brown sugar, cream cheese, and chives are combined with a sprinkle of everything bagel seasoning to perk things up. Small pieces of cooked Kvarøy Arctic salmon top this delicious and easy appetizer. The cucumber slices and the chive cream cheese can be kept chilled in an airtight container up to one day before you use them.

Ingredients: Cucumber Salmon Bagel Bites

- ½ lb of Kvarøy Arctic salmon fillets
- ¼ cup brown sugar
- ½ tsp salt
- ½ tsp freshly ground black pepper
- One medium cucumber, sliced
- 1 cup of whipped cream cheese
- 2 tbsp chopped chives
- 1 tbsp everything bagel seasoning
- Salt and pepper to taste

Ingredients: Ginger Cranberry Mocktail

- Cranberry juice
- Ginger ale
- Fresh lime juice
- Rosemary (optional)
- Fresh cranberries (optional)
- Glasses filled with ice

We want to see your Hygge creations! Tag your photos on social: #kvaroyarctic #hygge

