

# Herbed Chevre & Smoked Salmon Whole Wheat Rye Garlic Toasts Appetizers

*A recipe from Shellie Croft*



## INGREDIENTS FOR WHOLE WHEAT RYE TOAST

- 3 C Whole Wheat Flour
- 1 C Rye flour
- 2 C AP flour
- ½ C sugar
- 2 t salt
- 1 quart buttermilk
- 4t baking soda

## METHOD FOR TOAST

Preheat oven to 375\*.

Spray four mini loaf pans with canola oil cooking spray. In a large mixing bowl whisk first four ingredients until well combined and make a well in the middle.

In a large measuring pitcher, pour the buttermilk and mix in the baking soda. Pour the wet mixture into the dry and stir until combined. Pour batter into pans, spread with spatula until even.

Place in oven on middle rack. Turn oven down to 350\* and bake for approximately 40 minutes or until baked completely cooked. Turn out and cool on wire rack.

To make this bread into the garlic toasts, wait until completely cooled, spray cooking spray on a baking sheet. Preheat oven to 425\*. Slice your mini loaf into nice and thin slices and place on baking sheet.

Spray the top sides and bake, turning once until both sides are well toasted. While warm from the oven, rub one side with fresh halved garlic.



## INGREDIENTS FOR HERBED CHEVRE & SMOKED SALMON:

- 8 oz. Plain, soft goat cheese (chevre)
- 3 T plain yogurt or sour cream
- 1 T each finely chopped fresh chives, dill, lemon thyme or thyme, basil or equivalent favorite herbs  
*(I play here lots, because I have a huge herb garden, and it's fun)*
- 1 t lemon zest
- Fresh cracked black pepper to taste  
*\*optional spiciness, sometimes I add crushed red pepper flakes.*
- 3 to 6 ounces Wild smoked salmon

## METHOD FOR HERBED CHEVRE & SMOKED SALMON:

Flake the salmon into nice full size bites and set aside.

In a medium bowl, whip all of the other delicious ingredients together with a fork, taste, cover and refrigerate until ready to serve atop your garlic toasts with a slice of smoked salmon and fresh herb sprinkle to finish.



*Please share this recipe with family and friends and don't forget to stop by my Living the American Dream posts on 8 Women Dream and leave your comments!*

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