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Potato Lox Bites

Prep time: 20 minutes

Servings: 4

A bagel-inspired romp through a dairy favorite! We've create a bite-sized variation that serves the dual purpose of an easy-to-make, festive appetizer and the new BFF for both lactose- and gluten-free guests. The fingerling potatoes can be cooked a day ahead of time. When the guests arrive, quickly spread the cream cheese, drape the lox, and sprinkle the capers on top - voilÃ . Your guests will feel special.

Submitted by Helen Lentze

Ingredients

8 small potatoes: (Fingerling, red-skinned, Yukon Gold, or any combination,) similar-sized

1/2 cup Green Valley Creamery Lactose-Free Cream Cheese

3-4 medium-sized slices of lox

8-16 capers

Fresh dill sprigs

Instructions

1. Rinse potatoes and place, uncut, into boiling water. Begin testing for doneness after just 5 minutes, using a sharp knife. When tip of knife cuts in easily, potatoes are done. Remove the potatoes from the boiling water and let cool completely in the closed pot.
2. Place capers and rinsed dill sprigs on paper toweling to dry.
3. Slice each potato in half. Spread each potato half with some cream cheese, and top with a small piece of rolled up lox, one or two capers, and a tiny sprig of dill.