

Smoked Salmon Bites

Use rice crackers instead of chips

1 small shallot
2 tbsp. red wine vinegar
 $\frac{1}{4}$ tsp. sugar
24 kettle-cooked, plain potato chips
4 oz. cold-smoked salmon
 $\frac{1}{3}$ c. sour cream
Fresh tarragon leaves

DIRECTIONS

In a small microwave-safe bowl, combine the sliced shallot, vinegar, sugar, 2 tablespoons of water, and salt. Cover the bowl with plastic wrap and microwave on high, 2 minutes. Drain well and let the shallots cool. The pickled shallot can be made ahead and refrigerated up to 1 day.

On each potato chip, layer 1 piece of smoked salmon, a dollop of sour cream, 2 rings of pickled shallot, and a tarragon leaf.