SMOKED FISH DIPS

FISH 'N CUKE APPETIZERS

1/2 POUND SMOKED FISH 1/2 TSP DILL WEED

1/2 CUP SOUR CREAM 1/4 TSP SALT

2 TSP CHOPPED CHIVES CUCUMBER SLICES

1 TSP TARRAGON VINEGAR PIMENTO STRIPS (OPTIONAL GARNISH)

REMOVE SKIN AND BONES FROM FISH. FLAKE THE FISH AND COMBINE WITH OTHER INGREDIENTS, EXCEPT CUCUMBERS. SCORE CUCUMBERS WITH FORK AND SLICE IN ROUNDS. CHILL IN ICE WATER. AT SERVING TIME, DRAIN AND PUT A DAB OF FISH MIXTURE ON EACH CUKE. DECORATE WITH PIMENTO IF DESIRED.

SMOKY FISH ROLL-UPS

8 OUNCES SMOKED FISH, FLAKED 1 TSP GRATED ONION

1/4 CUP MAYO OR SALAD DRESSING PASTRY FOR A 9 INCH CRUST

1 TBS LEMON JUICE PAPRIKA

1 TSP HORSERADISH

MIX MAYO AND SEASONINGS THOROUGHLY. GENTLY FOLD IN THE FLAKED FISH TO THIS MIXTURE. DIVIDE PASTRY IN HALF. ROLL EACH HALF INTO VERY THIN 9" CIRCLES. SPREAD EACH CIRCLE WITH HALF OF THE FISH MIXTURE. CUT INTO 16 WEDGE-SHAPED PIECES. ROLL UP JELLY-ROLL FASHION, BEGINNING AT THE ROUND EDGE. PLACE ON A BAKING PAN 15X10X1". PRICK TOPS TO ALLOW STEAM TO ESCAPE. SPRINKLE WITH PAPRIKA. BAKE IN A VERY HOT OVEN, 450 DEGREES FOR 10 TO 15 MINUTES OR UNTIL LIGHTLY BROWNED. MAKES 32 SERVINGS. NOTE: ROLL-UPS MAY BE MADE AHEAD, COVERED WITH WAX PAPER AND REFRIGERATED UNTIL READY TO BAKE.