



Cucumber Bites with Greek Yogurt and Lox | Recipe © Cheryl Sternman Rule

Here's an elegant but dead simple hors d'oeuvre well-suited to a brunch or daytime buffet. If you're skilled with a pastry bag, fit one with a large round tip and use it to pipe the yogurt atop the cucumbers. If not, a small ice cream scoop or spoon will do just fine. I happen to have nigella seeds in my spice drawer, so I've deployed them here as a pretty garnish. (They taste faintly oniony and look dramatic against the whites, pinks, and greens.) Black sesame seeds, poppy seeds, lemon zest, or even minced herbs would sub in nicely.

Tip: You can make these up to 2 hours ahead and store them in the refrigerator. (Any longer and the yogurt may start to weep.) Garnish just before serving.

Makes as many as you like

Plain whole milk Greek yogurt
English cucumbers, unpeeled and cut into thick rounds
Kosher salt
Lox
Capers, drained
Nigella seeds, or other seeds, lemon zest, or minced soft herbs

In a large bowl, whisk the yogurt vigorously until light and fluffy. Season to taste with salt (keeping in mind that both the lox and capers are salty) and whisk some more. Transfer to a pastry bag fitted with a round tip, if using. Otherwise, grab a small scoop or spoon.

Arrange the cucumber rounds on a serving platter. Pipe or smooth a generous dollop of yogurt atop each one, and top with a slice of lox folded in gentle pleats. Garnish each with a drained caper and a sprinkling of seeds, zest, or herbs. Keep cold, covered lightly, until ready to serve.