



AMERICAN COOKERY: Bagels and Lox

NEW YORK BAGELS AND LOX

Bagels and Lox are a distinctly New York creation that takes the Scandinavian tradition of lox and the long-time tradition of bagels, which originated on the silk road in China, and puts them together. It represents the perfect melding of cultures that you so often find in New York City, which is what makes this dish so great. Learn how to make it for yourself using our tried and true recipe!

INGREDIENTS

- 4 Fresh New York bagels
- 7 oz. Original Cream Cheese
- 12 oz of smoked salmon (lox)
- 4 extra virgin olive oil from Spain teaspoons (one per bagel)
- A cup of capers
- 1 small red onion, sliced

STEP BY STEP

- 1.** Cut the bagels in half and toast them to taste.
- 2.** Drizzle extra virgin olive oil from Spain on both halves before generously spreading cream cheese.
- 3.** Add the lox, capers, and red onion to taste. Serve warm!