

Savory Bites for Any Occasion

Spring 2025

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Dilly Cucumber Bites

Serves 6 **Time** 15 minutes **Vegetarian, can be vegan**

Common Allergens Check labels

Ingredients

- 1 pound cucumber, ideally hothouse or Persian, sliced
- 4 ounces cream cheese, vegan if necessary, room temperature
- 2 tablespoons fresh dill, chopped, or 2 teaspoons dried, divided
- 1 tablespoon chives, sliced
- ¼ teaspoon garlic powder
- Salt to taste



Instructions

1. In a medium bowl, mix cream cheese with half the dill plus the chives and garlic powder. Add salt to taste.
2. Pat cucumber slices dry with a towel.
3. Put cream cheese mixture into a piping bag with a small open star tip or a resealable plastic bag with the tip cut off.
4. Pipe cream cheese mixture onto each cucumber slice. If you don't have a piping bag or plastic bag, simply spread cream cheese on with a butter knife.
5. Top cucumber slices with remaining dill and serve.

Notes

- If the cream cheese is too thick to spread, add mayonnaise, plain Greek yogurt or sour cream 1 tablespoon at a time until desired consistency is reached.
- Other optional toppings include: cherry tomato halves, capers, thinly sliced red onion, everything bagel seasoning, or smoked salmon.