Yields 6 Sliders

Chive and Onion Cream Cheese Ingredients:
8 oz Cream Cheese
2 TBS Softened Butter
.66 oz Fresh Chives
1 1/2 tsp Onion Powder

Slider Ingredients:

1 pkg Fresh Lox

6 Pretzel Slider Buns
3 oz Capers
1/2 English Cucumber
1 1/2 Roma Tomatoes
1/3 Red Onion

​​Put your cream cheeseSPut your OP into your Kitchen-Aid, with your butter, and whip on high (mixing occasionally) until it becomes softened. ​​SM

 Next chop you chives and add them, and your onion powder into your whipped cream cheese. Mix on high for another minute, taste test of course, and set aside.​​SML

Drain your capers and then pat them dry with a paper towel. Really pay attention to this step as if they do still have liquid on them, they will explode out of your sauté pan! Let 1 inch of oil come up to heat on medium high. Put a 'test caper' in and see if the oil is hot enough, by watching for it to massively sizzle when you drop it in. Fry capers for 1minute and 30 seconds, and then put them onto a paper towel to dry off any excess oil.

​​SML

I like to prep my veggies, and then layer them on a plate so it is easier to build the sliders when I am ready to assemble them.​​SML

Toast your pretzel buns, and layer the bottom with your whipped cream cheese. Then top your sammy with fried capers, tomatoes, onion, cucumber, and lastly my lox. Add on that top bun, and then just listen for the sounds of nom, nom, nom!SML