Smoked Salmon Sandwich With Goat Cheese

[**MARTHA ROSE SHULMAN**](https://cooking.nytimes.com/55877575-martha-rose-shulman/my-recipes)

* **YIELD**One serving

INGREDIENTS

* **1 ½** **ounces smoked salmon (more if desired)**
* **½** **ounce goat cheese (about 2 tablespoons)**
* **1 to 2** **tablespoons plain yogurt**
* **Several cucumber slices (about 1 1/2 ounces)**
* **A squeeze of lemon**
* **Salt**
* **freshly ground pepper**
* **Chopped chives or dill**
* **2** **slices whole-grain sandwich bread, rye bread or a heartier whole-grain country bread**

PREPARATION

1. In a bowl, mash the goat cheese with a fork. Add the yogurt, and mix together until smooth. Spread half on one slice of bread, and top with the smoked salmon. Slice the cucumbers very thin, and layer them over the salmon. If desired, season the cucumbers with a little salt and pepper, and squeeze on some lemon juice. Sprinkle the chopped chives or dill over the cucumbers.
2. Spread the remaining goat cheese mixture over the other piece of bread. Place on top of the cucumbers, press down and cut the sandwich in half.