

SMOKED SALMON

with homemade tartar sauce appetizer



INGREDIENTS:

- 1-inch slices of salmon, lightly salted, per person
- Rusty dust
- Stove top smoker
- Alder wood shavings

Homemade Tartar Sauce:

- 1 egg yolk
- 1 tsp Dijon mustard
- ½ cup of neutral oil
- Salt/pepper to taste
- ½ cup of crème fraiche
- 3 tbsp of capers, drained and roughly chopped
- 1 small shallot finely chopped
- 1 tsp of sweet gherkins chopped
- Squeeze of fresh lemon juice
- 2 tbsp fresh parsley finely chopped

STEP 1: Take filet of salmon and slice into 1-inch slices. Place in a pan and lightly salt and refrigerate overnight.

STEP 2: Remove from refrigerator. Place in stove top smoker and smoke for 8-10 minutes. Open smoker and allow to sit to cool. Sprinkle the salmon with the JRG Rusty Dust.

STEP 3: Make mayonnaise. Place egg yolk in blender with squeeze of lemon juice and Dijon mustard. Put on medium high and remove center piece of blender top. VERY slowly drizzle in the oil until the mayonnaise comes together. This can easily be done by hand as we did on our video.

STEP 4: Place in a bowl. Add capers, crème fraiche, shallots, gherkins, and parsley. Fold everything into the Mayonnaise.

STEP 5: Plate. Place salmon on a plate and drizzle sauce over it. Add some micro greens or a salad to make the dish both beautiful and delicious! This is an amazing appetizer or can be a salad for a light lunch or part of a larger dinner. We learned this technique in France, and it was such an amazing experience. I will place the link in the video for you if you are interested in this French cooking class.