

Honey Smoked Salmon Appetizers

Honey Smoked Salmon Spread

+8 oz. Honey Smoked Salmon, flaked +1/4C Fresh Chives, chopped +2t Lemon Zest
+8 oz. Cream cheese, room temp +2t Fresh Lemon Juice

Gently mix cream cheese in a mixing bowl, with lemon juice, lemon zest and fresh chives. Gently fold in the Honey Smoked Salmon until well combined, but not over mixed.

Honey Smoked Salmon Sun-Dried Tomato Hummus

+4 oz. Honey Smoked Salmon drained +1/4C Parmesan Cheese
+1 1/2 oz. Dry Sun-Dried Tomatoes +2T Extra Virgin Olive Oil +2t Dried Basil
+6 Garlic Cloves +1/2C Light Mayonnaise +1t Cayenne Pepper
+1 15 oz. can Garbanzo Beans, +2T Lemon Juice

Blanch sun-dried tomatoes in boiling water for 4 minutes or until softened; drain. Chop garlic in a food processor with a metal blade until finely minced. Add re-hydrated tomatoes and process until chopped into small pieces. Add garbanzo beans, olive oil, mayonnaise, lemon juice, parmesan cheese, basil, and cayenne pepper, and process until smooth. Add salmon and pulse on and off. Serve with crackers, toasted pita wedges, or raw vegetables.

Honey Smoked Salmon Hot Spinach and Artichoke Dip

+1C Honey Smoked Salmon, flakes +6oz. Cream Cheese +1/2t Red Pepper Flakes
+1 1/2C Artichoke hearts, drained +1/4C Sour Cream +1/4t Garlic Powder
and chopped +1/4C Mayonnaise +1/4C Asiago Cheese or Mozzarella
+10 oz. Frozen Chopped Spinach +1/3C Grated Parmesan Cheese

Poke a few holes in Spinach box, put in microwave and cook 3 minutes (until thawed). Drain all the excess liquid out until completely dry. Heat cream cheese in microwave for 1 minute or until hot and soft. Stir in rest of ingredients. Top with asiago/ mozzarella cheese, put under broiler 3-5 minutes until bubble hot and melted.

Honey Smoked Salmon Deviled Eggs

+6oz. Honey Smoked Salmon, finely chopped +2t Shallots, minced
+6 hard boiled eggs, but in half and separated +2t Taragon, chives, Chervil Dill or Basil
+2oz. Soft Goat Cheese, crumbled +Dash of pepper
+6T Mayonnaise

Place egg yolks in medium bowl; mash with pastry blender or fork until crumbled. Add cheese; mash until combined. Stir in mayonnaise until smooth. Stir in all remaining ingredients except egg whites. Spoon or pipe mixture into egg whites. Garnish with remaining Salmon.

Honey Smoked Salmon Tomato and Mushroom Bruschetta

+12 oz. Honey Smoked Salmon, +2C Portobello mushrooms, gills +1/4C fresh basil, chiffonade
room temp and flaked removed, small diced +salt and pepper to taste
+2T olive oil +6 roma plum tomatoes, small diced +1 French Baguette
+1/2C red onions, small diced +1/4C olive oil
+3 gloves garlic, minced +2T balsamic vinegar

Preheat the oven on broiler setting. Heat as a sauté pan over medium high heat until hot. Add 2 tablespoons olive oil and sauté onions until translucent (about 3 minutes stirring constantly), add garlic and continue cooking for another 2 minutes. Add mushrooms and cook until done (stirring constantly 5-7 minutes), remove from heat and let cool at room temperature. In a large bowl, combine the roma tomatoes, 1/4 cup of olive oil, vinegar, and basil, season to taste with salt and pepper. Allow the mixture to sit for 10 minutes, then add cooked mushroom mixture and let sit for another 5 minutes. Cut the baguette into 3/4 in slices. On a baking sheet, arrange the slices in a single layer and broil for 1-2 minutes, until lightly brown. Divide the tomato mixture evenly over the baguette slices and top with Honey Smoked Salmon and serve immediately.

Honey Smoked Salmon Mango Salsa Shooters

+1lb. Smoked Salmon, room temp	+1T jalapeno, chopped fine.	+1/3C cilantro, chopped fine
+1 mango, peeled and small diced	+3T green onions, thinly sliced	+Pepper to taste
+1/2C English cucumber, small diced	+1/3C red onion, small diced	
	+2T lime juice	

Combine mango, cucumber, jalapeno, green and red onions, lime juice and cilantro together and mix well. Season to taste with pepper, place small amount (1oz.) into shooter glass, top with 1/4-1/2 once honey smoked salmon and serve.

Honey Smoked Salmon Sandwich's

Honey Smoked Salmon Pesto Sandwich

+12 oz. Honey Smoked Salmon	+1T fresh lemon juice	+8oz. Cucumbers, thinly sliced
+1/4C Mayonnaise	+1 clove garlic, minced	+1C cherry tomatoes, cut in half
+4oz. Pesto	+salt and pepper to taste	+8x8 in whole wheat flour tortillas
+1/3C grated parmesan cheese	+1 red bell pepper	+8 leaves romaine lettuce

In a medium bowl, combine mayonnaise, pesto, parmesan cheese, lemon juice and salt and pepper. Gently mix in honey smoked salmon and red bell peppers. Keep the rest of the ingredients separate. You can make this mix a few days in advance and store in refrigerator. When ready to serve, layer the tortillas with lettuce, top with salmon salad and then top with cucumbers and tomatoes. Roll up and slice on angle crosswise. Serve.

Grilled Honey Smoked Salmon Sandwiches

+6 oz. Honey Smoked Salmon	+1T grated lemon zest	+8slices firm white, wheat or rye
+4oz. Cream cheese, room temp	+2T fresh lemon zest	+4T butter at room temp
+2T fresh chives, chopped fine	+1/8t freshly ground pepper	

In a small bowl, mix together cream cheese, chives, lemon zest, lemon juice and pepper. Arrange bread on work surface. Spread each slice with a good amount of cheese mixture. Divide the salmon onto 4 slices of bread, placing it on top of the cheese mixture. Top each with a slice of the remaining bread. Using half of the butter spread the top side of each sandwich with butter. Heat a griddle pan preferably nonstick, over medium high heat. Add as many sandwich's as will fit the pan without crowding, buttered side down, and cook until browned on the bottom, maybe 3-4 minutes. While sandwiches are cooking on the first side, spread the remaining butter over top of the bread. Turn the sandwiches over and cook until nicely browned on the second side. Transfer to a cutting board and using a serrated knife, trim all the crusts and then cut sandwiches in half on the diagonal, then each half on the diagonal again to form 4 triangles. Arrange on a plate and serve immediately.

Kevin's Salmon Burgers with Lime Mayonnaise

+1 lb. Smoked Salmon cut into 1"chunks.	+2t Fresh Ginger, Grated	+2T Vegetable Oil
+3/4C Panko	+1 Garlic, minced	LIME MAYO:
+2 Green onions, thinly sliced	+2 eggs, lightly beaten	+1/4C Mayonnaise
+2T Fresh Cilantro	+2T reduced sodium soy sauce	+2T Red Onion, finely minced
	+1T Lemon Juice	+2t Lime Juice

Place Honey Smoked salmon in the food processor. Pulse 5 times to coarsely grind; set aside. In bowl, combine panko, green onions, cilantro, ginger, eggs, soy sauce, and lemon juice. Stir in Honey Smoked salmon. Line a tray with parchment paper or foil. Divide salmon into four (2/3 c) mounds on the tray. Shape into 1" thick patties. Cover with plastic wrap; refrigerate at least 30 minutes or up to 8 hours (mixture will be easier to handle after chilling.) Heat oil in large skillet over medium-high heat. Add Honey Smoked patties. Cook for 3 minutes per side, or until lightly browned. Serve with lime mayonnaise on buns with lettuce and tomato.



All Recipes provided by Honey Smoked Salmon Co.

Honey Smoked Salmon is available at Euclid Fish Company in Original or Cracked Pepper.

