

# Honey Smoked Salmon Salads

## Honey Smoked Salmon Tomato-Cucumber Salad

- + 6 oz. Honey Smoked Salmon, chopped
- + 1 pt. Grape tomatoes, halved
- + 2 medium English Cucumbers, peeled cut into 1/2 in cubes
- + 1/4 c Feta Cheese, crumbles
- + 2T Fresh Basil, chopped
- + 2T Fresh Lemon Juice
- + 1T Olive Oil
- + Pepper to taste

In a large bowl, gently toss together the tomatoes, cucumber, feta and basil. In a small bowl, whisk together the lemon juice, olive oil, and pepper. Drizzle vinaigrette over the salad: toss to coat. Sprinkle Honey Smoked Salmon on top. Refrigerate.

## Honey Smoked Salmon Layered Potato Salad

- +18 oz. Honey Smoked Salmon, flaked
- +2 Eggs
- +1/2c Sugar
- +1/4C White Wine Vinegar
- +1C Mayonnaise
- +1T Yellow Mustard
- +1t Salt
- +2 lb. Unpeeled Russet Tomatoes
- +2C Celery, thinly sliced
- +1C Red Onions, thinly sliced and halved
- +6 Hard Boiled Eggs, cut into wedges
- +1/4C Green onions, sliced
- +2T Roasted Salted Shelled Sunflower Seeds

Whisk eggs and sugar in medium saucepan. Whisk in vinegar and 2T water. Bring to a boil over medium-high heat; boil 4 minutes or until thickened, stirring constantly. Pour into medium bowl; whisk in mayonnaise, mustard and salt. Refrigerate until well chilled. Meanwhile, cook potatoes in a large saucepan of simmering water over medium-low heat for 20 minutes or until just tender when pierced with a knife. Drain; cool. Peel; slice. Layer potatoes, Honey Smoked Salmon, red onions, green onions & sunflower seeds in a large bowl.

## Cracked Pepper Honey Smoked Salmon Asian Pasta Salad

- +8 oz. Cracked Pepper Honey Smoked Salmon
- +8 oz. Angel Hair Pasta
- +1C Red, Orange and/or Yellow Bell Peppers, finely diced
- +1C Celery hearts, finely diced w/ few leaves
- +1/2C Green Onions, chopped
- +1/2C Asian Toasted Sesame Seed Dressing
- +1/4C Rice Vinegar
- +3T Soy Sauce
- +Chopped Peanut (Optional)

Cook pasta according to the package directions, drain. Meanwhile, remove and discard Honey Smoked Salmon skin. Flake salmon into bite size pieces in a medium bowl. Stir in bell pepper, celery and green onions. Toss pasta with all remaining ingredients in a large bowl. Toss with salmon mixture. Sprinkle with chopped peanuts. Serve at room temperature or slightly chilled. Garnish with peanuts.

## Honey Smoked Salmon, Apple and Cheese Salad

- +12 oz. Honey Smoked Salmon, 1/4" diced
- +1C Plain Nonfat Yogurt
- +4T Lemon Juice, divided
- +1T Fresh Mint, minced
- +1T Fresh Parsley, minced
- +1/4t Ground Black Pepper
- +4 crisp Gala Apples, chipped 1/4 cube
- +2T Lemon Juice
- +8oz. Cheddar Cheese, 1/4" cubed
- +1 1/4C Celery, chopped
- +1/2C Raisins
- +1/2C Cranraisins

In a small bowl, combine yogurt, 2T lemon juice, mint, parsley, and pepper. Mix well and let stand 15 minutes to blend flavors. Core and chop apples into 1/4" cubes. Put in a large bowl cover well with remaining lemon juice, to prevent apples from discoloring. Drain excess lemon juice from apples. Add cheese, celery, raisins, Honey Smoked Salmon, and Yogurt to dressing apples and toss well.

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## Honey Smoked Salmon Baja Salad

- +8oz. Honey Smoked Salmon, flaked
- +1/2C Red Onions, chopped fine
- +2 Stalks Celery, chopped fine
- +1 Jalapeno Pepper, seeded and minced
- +1/4C Fresh Cilantro, chopped
- +1/4C Mayonnaise
- +2 Avocados, skinned, pitted and 1/2 inch diced
- +1T Lime Juice
- +1 head Boston Bibb Lettuce
- +Pepper

In a large bowl, mix together Smoked Salmon, red onion, celery, jalapeno, cilantro, and mayonnaise. In another bowl, lightly toss the avocado and lime juice. Gently fold the avocado into the salmon mixture and pepper to taste. Serve on lettuce or bed of greens.

## Honey Smoked Salmon Wild Rice Salad

- +1 lb. Smoked Salmon, 1/4" diced
- +2/3C Sugar
- +1t Dry Mustard
- +1t Paprika
- +1t Celery Salt
- +1/4t Salt
- +1T Onion, minced
- +1/2C Cider Vinegar
- +1/3C Honey
- +1C Vegetable Oil
- +4C Cooked Wild Rice
- +1/2 Med Red Onion, sliced thin
- +1C Red Bell Pepper, finely diced
- +1/2C Fresh Parsley, Minced
- +1C Papaya, 1/4" diced

In blender, combine sugar, mustard, paprika, celery seed, salt, onion, vinegar & honey. Blend well then slowly add oil to emulsify dressing. In a large bowl, combine rice, salmon, onion, bell pepper, parsley & papaya. Cover with dressing and mix to combine. Pepper to taste.

## Honey Smoked Salmon and Shrimp Salsa

- +5 oz. Smoked Salmon, flaked
- +3 Green Onions, sliced
- +1/4C Red Onion, diced
- +1/2t Garlic, minced
- +2 Jalapeno pepper, seeded, diced
- +2 Tomatoes, seeded and diced
- +1/2C Fresh Cilantro, chopped
- +2T Lime Juice
- +1/4 lb. Cooked baby shrimp
- +1 Avacado, pitted, skinned, diced
- +1C fresh or frozen corn

In food processor, combine green onion, red onion, garlic, jalapenos, tomatoes, cilantro, and lime juice. Pulse about 4 times, mixture should be fairly chunky. Set aside. In a large bowl, combine shrimp, smoked salmon, avocado and corn. Add reserved tomato mixture and toss lightly to blend. Cover and chill 1 hour. Serve with tortilla chips or on a mixed bed of greens as a first course.

## Honey Smoked Salmon Waldorf Salad

- SALAD:**
- +8 oz. Smoked Salmon
- +1 med apple, unpeeled, chopped
- +Juice of 1 lemon
- +1C red seedless grapes, halved
- +1/4C sundried cherries
- +2T parsley, chopped fine
- DRESSING:**
- +3/4C yogurt (preferably Greek Non-Fat)
- +1/4C Mayonnaise
- +Juice of 1/2 Orange
- GARNISH:** Mixed greens, grapes, Salmon, walnuts

Coat the chopped apple w/ the lemon juice in a large bowl. Add Honey Smoked, grapes, celery, dried cherries, walnuts and parsley and gently combine. In a small bowl combine the yogurt, mayonnaise, and orange juice. Gently fold the dressing into the salad. Serve on a bed of mixed greens and garnish with reserved ingredients.

All Recipes provided by Honey Smoked Salmon Co.

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

