



River of Salmon Charcuterie

Here are a few ideas to make your own Salmon Charcuterie

This is a Charcuterie board that highlights assorted flavors, textures, and types of salmon. Things to remember: Make it Fun!

Some Hints:

- Incorporate diverse types of salmon for an interesting tasting experience. Select accompaniments that stimulate senses and palate.
- Think fresh, sweet, salty, and tangy.
- Add fruits, vegetables, olives, peppers, pickles
- Fold or cut ingredients to create different visual images
- Think about shapes – round, triangles, layers
- Add some surprises like nuts, seeds or even some red pepper jam

For Serving: A medium sized board, slate, or platter of your choice.

For More Information See:

<https://www.gloriagoodtaste.com/wp-content/uploads/2020/06/Build-a-Restaurant-Quality-Cheese-Board.pdf>

Smoked Salmon Appetizer Quesadillas

Combine: 2 oz. cream cheese, ½ Tbsp. minced cilantro, 1 Tbsp. Chili Crisp or hot sauce, 1 Tbsp. minced chives, 1 Tbsp. capers

Spread and Fill: 2 warm fajita flour tortillas, 3.5 ounces pastrami style smoked salmon.

Fold Over; Cut in Half: each filled quesadillas, serve cold or warm

Salmon Bagel Chip Dippers

Combine in bowl: 4 oz. cream cheese, 1 Tablespoon milk or cream, 1/4 teaspoon dried dill; 3 oz. canned Alaskan red salmon, drained, 1/2 cup shredded Pepper Jack cheese, Place in small bowl. Serve cold or hot.

Microwave High Power: cream cheese mixture about 2 minutes or hot.

Serve with 1 bag (8 oz.) bagel chips

Optional Garnish: 2 Tablespoons chopped grape tomatoes, 2 Tablespoons chopped green onions,

Smoked Salmon Tartare

Combine: 2 Tbsp. soy sauce, 2 Tbsp. mirin, 1 Tbsp. minced cilantro, season with black pepper

Shape: Smoked salmon half slices into rosettes; place in soy mixture, spoon over salmon; marinate 30 minutes. We used 3.5 ounces of salmon.

Pickled Pepper Salmon Appetizer

Combine in food processor: 6 oz. canned wild pink salmon, drained, 4 oz. cream cheese, 3 Tablespoon roasted red peppers, 1 Tablespoon minced cilantro, 2 Tablespoons minced pickles, 1 teaspoon Worcestershire sauce. Salt, black pepper, hot sauce to taste

Serve Cold: in small bowl with available sliced cucumber rounds, zucchini rounds, crackers

Salmon Hot Pockets

Dough: Flatten Refrigerated Pizza Crust Dough (10x16-inch); cut into 4 (4x10-inch) rectangles

Combine: 3 oz. soft cream cheese, ¼ cup shredded pepper cheese, 1 Tablespoon chopped garlic pickle, ½ Tablespoon minced green onion, 1 Tablespoon Thousand Island dressing

Spread mixture over dough

Top with: 3.5 ounces Manuka Wood Smoked Salmon, 4 crumbled cooked bacon strips,

Form into Pockets: Fold dough over filling, press; seal edges; brush with bacon drippings, sprinkle with sesame seeds.

Bake on silicone pad cookie sheet: preheated 400 degrees F for 12 minutes or golden brown. Let cool. Cut each pocket in half for serving.

Serve with: dipping sauce Thousand Island dressing Yield: 8 hot salmon pockets

Bourbon Glazed Salmon

Combine 2 Tablespoons BBQ sauce with 1 teaspoon Bourbon

Drizzle over: Chunks of drained canned Alaskan Red Salmon

Top with: small cilantro leaves

Other Ingredients That Can Be Added:

Pepperoncini peppers

Cherry Tomatoes – halved

Purple Cauliflower Florets

Assorted herbs

Crackers

Bread Bits

Toasted Crostini

Fruits: Green and red seedless grapes, cut lemons, limes, oranges Mixed nuts, green pumpkin seeds, sesame seeds