



### **Smoked Salmon with Shallot, Dill, and Lemon**

*This New York styled thin sliced, smoked salmon is perfect for bagels*

- 2 lbs. smoked Nova Scotia salmon, thinly sliced
- 1 lemon, thinly sliced and seeds removed
- 1 shallot, thinly sliced
- 2 Tablespoons finely chopped dill
- Pinch of Kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup extra virgin olive oil
- Bagels to serve
- Capers to serve
- Sliced tomatoes to serve
- Sliced radishes to serve

Place the smoked salmon in a single layer on a large platter with pieces slightly overlapping. Arrange lemon slices, shallot, and dill on top. Season to taste with salt and pepper. Drizzle with olive oil and serve immediately with bagels, capers, tomatoes, and radishes. Serves: 8  
Ready in 10 minutes.

**Recipe by:** Kim Kushner, *The Modern Table*.

She also suggested that the smoked salmon can be garnished with shallot and dill and stored in the refrigerator for up to 3 hours. Add the lemon, salt, pepper, and oil just before serving.

**Cook's Note:** When I prepared this dish for my family, I used about 7 ounces of thinly sliced dill cured salmon and 4 ounces beechwood cured sliced salmon. I didn't use additional salt, pepper, or oil for our salmon. I halved the recipe and served 4. It was a perfect weekday dinner and so delicious.

**About the Recipe:** This is Kim Kushner's favorite recipe for serving smoked salmon. She loves it super-thinly sliced. Kim serves it with capers, sliced tomatoes, and radishes along with fresh NY bagels.