



# SMOKED SALMON RECIPES

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## SALMON-STUFFED POTATOES

- 6 potatoes
- 1 cup grated sharp cheddar cheese
- 1/4 cup chopped green onion
- 4 tbsp. butter
- 8 oz. sour cream
- 1 cup finely flaked smoked salmon
- Salt and pepper to taste

Bake potatoes at 450° until tender.

Slice in half lengthwise and scoop out insides leaving a thin shell. Mix potato and ingredients and mash with fork. Fill potato skins, return to 350° oven for 20 min. Place under broiler the last 2 min. until brown.

## SMOKED SALMON BISQUE

- 4 tbsp. butter
- 4 tbsp. flour
- 4 cups milk, scalded
- 1 cup smoked salmon
- 1 small onion, minced
- 1/4 cup cooked peas
- whipped cream

Melt butter, add onion and saute 5 min. until transparent. Blend in flour and season to taste. Gradually add scalded milk, stirring constantly. Heat to boiling and cook 3 mins. Rub fish and peas through a sieve. Add to milk mixture, reheat and serve. Dollop with whipped cream.

## SCALLOPED SMOKED SALMON with ALMONDS AND NOODLES

- 1 pkg (4 oz) small noodles, uncooked
- 1 tbsp. butter
- 1 tbsp. flour
- 1 cup milk
- 1 to 2 tbsp. lemon juice
- 1/3 cup almonds, toasted, crushed
- Buttered bread or cracker crumbs

Heat oven to 350°. Cook noodles as directed. Make sauce by melting butter in saucepan. Blend in flour, cook over low heat until smooth and bubbly. Remove from heat and stir in milk. Return to heat, cook 10 minutes until thickened, stirring constantly. Sprinkle lemon juice over smoked salmon. Add cooked noodles, toasted almonds and white sauce. Toss lightly. Turn into 8 individual cups or 2 qt. casserole. Top each with bread or cracker crumbs. Bake 10 to 15 min.

## LEMONY SMOKED SALMON PATTIES

- 1 cup smoked salmon
- 1 tbsp. lemon juice
- 1/4 cup milk
- 8 soda crackers, crushed
- 2 eggs, beaten
- 2 tbsp. parsley, chopped
- 2 tbsp. butter

Lemon wedges and parsley for garnish. Combine all ingredients except butter. Shape into patties. Fry in skillet in butter until golden brown on both sides.