

Salmon Rillettes

Dorie Greenspan, from her book Around My French Table

Internet Address:



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- 1 large lemon, multiple uses (see Directions)
- 1 red jalapeno chile, or use green if red isn't available, multiple uses (see Directions)
- 1/2 cup vermouth, or dry white wine
- 1/2 cup water
- 5 white peppercorns
- 5 coriander seeds
- 1 Turkish bay leaf
- 1/2 teaspoon salt
- 2 whole green onions, green tops and white parts finely chopped separately
- 8 ounces salmon fillet, skinless, cut into 1/2-inch cubes (about 1 cup)
- 4 ounces smoked salmon, thinly sliced and coarsely chopped (about 3/4 cup)
- 4 tablespoons unsalted butter, room temperature
- 1/4 teaspoon pink peppercorns, finely cracked
- Freshly ground white pepper
- 1 teaspoon chives, finely minced for garnish [my addition]
- Toasted baguette slices, crackers, or toasts

Servings: 8

1. Using vegetable peeler, remove one 3-inch-long lemon peel strip from lemon and place in medium saucepan. Finely zest remaining peel from lemon and set aside. Cut 1-inch-long 1/8-inch-wide strip from jalapeño and remove seeds; place jalapeño strip in saucepan with lemon peel strip. Finely chop enough of remaining jalapeño to measure 1 1/2 teaspoons; place in a small bowl and reserve. Add wine, 1/2 cup water, peppercorns, coriander seeds, bay leaf, 1/2 teaspoon salt, and green onion tops to saucepan with lemon peel strip and jalapeño strip; bring to boil. Reduce heat; cover and simmer 5 minutes. Add salmon cubes; cover and cook 1 minute.
2. Transfer salmon mixture to strainer set over medium bowl and drain. Transfer poached salmon pieces to another medium bowl; discard liquid and spices. Using fork, lightly mash poached salmon. Add smoked salmon, reserved zest lemon peel, about 1 1/2 teaspoons reserved chopped jalapeño, and 2 tablespoons white parts of green onions and stir to blend. Add butter and mix in with fork until thick spread forms. Stir in 5 teaspoons reserved lemon juice. Stir in cracked pink peppercorns. Season to taste with salt and white pepper. Add more lemon juice, salt and pepper as needed. It's best to have a pronounced lemony flavor. Transfer salmon rillettes to glass jar or bowl. Press piece of plastic wrap directly onto surface of rillettes and chill until firm, at least 2 hours. DO AHEAD: Can be made 3 days ahead. Keep chilled.
3. Serve rillettes with baguette slices, crackers, or toast.

Per Serving (excluding unknown items): 135 Calories; 8g Fat (58.6% calories from fat); 9g Protein; 4g Carbohydrate; trace Dietary Fiber; 34mg Cholesterol; 271mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat.

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