



**ACME SMOKED FISH
RECIPE BOOK**



ACME SMOKED FISH CORPORATION RECIPE BOOK

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SMOKED SALMON RECIPE CARD

Kedgeree Rice with Smoked Salmon

INGREDIENTS

1 pinch saffron, soaked in 1 tablespoon water for 15 minutes
1 medium yellow onion, chopped
2 teaspoons madras curry powder, 2 cardamom pods
2 tablespoons unsalted butter
1 1/2 cups long grain white rice, such as jasmine or basmati
2 1/4 cups chicken stock
4 handfuls fresh spinach leaves
1/2 pound Acme Smoked Atlantic Salmon, cut into 1-inch pieces
4 large hard-boiled eggs, peeled and quartered
2 tablespoons coarsely chopped baby spinach
Kosher Salt and freshly ground black pepper
Lemon Wedges

In a medium saucepan, saute the onion, curry powder, and cardamom pods in butter over medium heat for 3-4 minutes until the onion is softened. Add the rice and stir to coat. Cook 2-3 minutes, stirring often.

Add the chicken stock and saffron with the soaking water to the rice, stir to combine and bring to a boil. Reduce heat to a simmer, cover, and cook for about 15 minutes or until all the liquid is absorbed and the rice is cooked.

Reduce heat to low. Remove cardamom pods and add the smoked salmon to the rice. Stir well to combine. Add the spinach. When it begins to wilt, remove pot from heat and season to taste with salt and pepper.

Spoon rice into a large serving bowl, garnish with the hard-cooked egg, coriander leaves and lemon wedges. Serve hot of room temperature.

ENTREE,
ONE DISH MEAL,
FAMILY STYLE



This recipe can be made with any of
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SALTY LOX RECIPE CARD

Lemon Ricotta Pancakes with Salty Lox

INGREDIENTS

For Pancakes:

3/4 cup all purpose flour
1 tablespoon baking powder
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1-2 tablespoons sugar, depending on your
preference of sweetness
1 cup fresh ricotta
2 large eggs at room temperature
2/3 cup white milk
Zest and juice of 1 lemons
Butter for the griddle
8-12 Slices of Acme Sliced Lox

For whipped ricotta:

1/2 cup ricotta
Zest of 1/2 lemon

BREAKFAST, DESSERT, OR SNACK. SERVES 4

Preheat a nonstick griddle or large skillet.

Combine flour, baking powder, nutmeg, salt, and sugar in a small bowl. Whisk together the cheese, eggs, milk, lemon juice and zest in a large bowl. Whisk the flour mixture into the wet ingredients until just combined. Brush the hot griddle with butter. For each pancake, pour approximately 1/4 cup measure of the batter on the griddle and cook, 3-4 minutes per side, until light, golden brown.

While the pancakes are cooking, whip remaining ricotta with lemon zest.

To serve, stack pancakes on a plate. Top with 2-3 slices lox and a dollop of whipped ricotta cheese. Serve immediately.



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SMOKED SALMON RECIPE CARD

Pissaladiere with Smoked Salmon

INGREDIENTS

6 medium yellow onions (about 2 pounds) cut into 1/2 inch slices
1/4 cup olive oil
2 whole garlic cloves, peeled
1 bay leaf
1/2 teaspoon finely chopped fresh rosemary
1/2 teaspoon kosher salt
1 teaspoon fresh thyme
1/8 teaspoon freshly ground black pepper
Prepared pastry for a 9" tart pan
1/4 pound Acme Cold Smoked Salmon, sliced into 1/2" strips
10-12 pitted small black olives, cut in half
1 tablespoon olive oil

SERVES 6-8, MAKE AHEAD

Preheat the oven to 400°F.

Heat 2-3 tablespoons of olive oil in a large skillet over medium heat. Add the onions, garlic cloves, bay leaf, rosemary sprigs and salt. Cook, partially covered at first, stirring occasionally until the onions become translucent. Remove cover and continue cooking until the onions are golden and creamy, about 40-45 minutes. Remove garlic, bay leaf, and discard. Stir in thyme and pepper. (Onions may be made a day ahead and refrigerated until ready to assemble the tart.)

While the onions are cooking, fill the tart pan with the prepared pastry. Line the pastry with parchment or foil and fill with pie weights or dried beans. Bake for 15 minutes, remove weights and paper. Prick the bottom with a fork and return to oven for 8-10 minutes until lightly golden. Remove and set aside.

Assemble the tart: Spread the onions into the pastry. Arrange the salmon and olives over the onions and drizzle with 1 tablespoon olive oil. Bake 10-15 minutes until bubbling and hot.



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GRAVLAX RECIPE CARD

Pizza with Gravlax, Goat Cheese, and Arugula

INGREDIENTS

9-10 ounces homemade or store bought pizza dough

2 cups arugula

4 ounces goat cheese, or crumbled

6 ounces gravlax

Zest of a lemon

SERVES 1-2 FOR A MAIN COURSE
SERVES 2-3 FOR A FIRST COURSE

Shape the dough into an oblong crust. Brush a sheet pan with olive oil and dust with cornmeal. Place the dough on the baking sheets and spread with arugula. Sprinkle with goat cheese. Lay gravlax on top and garnish with lemon zest.



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Acme's Gravlax products.

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SMOKED SALMON RECIPE CARD

Smoked Salmon Tartare Ginger, Cilantro, and Jalapeno

INGREDIENTS

1 pound Acme Cold Smoked Atlantic salmon,
finely chopped
2 tablespoons fresh lemon juice, plus more for
garnish
1 teaspoon seeded and finely diced jalapeno
2 scallions, finely chopped
1/2 teaspoon grated fresh ginger
2 tablespoons finely chopped fresh cilantro, plus
more for garnish
1 teaspoon toasted sesame seeds
1 teaspoon toasted sesame oil
2 tablespoons canola oil
Coarse salt and freshly ground black pepper

MAKE AHEAD, FIRST COURSE OR APPETIZER
SERVES 6

In a bowl, combine the salmon, lemon juice, jalapeno, scallion, ginger, cilantro, sesame seeds, sesame oil, and canola oil. Mix gently to combine. Season with salt and pepper.

Divide salmon among six plates. Garnish with coriander and lemon juice. Serve with potato chips.

Alternative preparation and presentation: In a small bowl, combine lemon juice, jalapeno, scallion, ginger, cilantro, sesame seeds, sesame oil, and canola oil. Mix to combine. Season with salt and pepper. Place a ring mold in the center of a dish. Fill with chopped salmon. Top with jalapeno scallion mixture. Remove the mold and serve with potato chips.



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SMOKED SALMON RECIPE CARD

Smoked Salmon Frittata with Sorrel Pistou

INGREDIENTS

6 large eggs
4 large egg whites
1/2 cup sour cream, at room temperature
1/4 teaspoon kosher salt
Pinch cayenne pepper
2 scallions, white and tender green parts thinly sliced
1/2 tablespoon fresh thyme leaves
4 ounces smoked salmon, chopped
3 tablespoons unsalted butter, divided
1 bunch sorrel, about 1/2 pound, stems removed,
rinsed, dried and coarsely chopped
1 large shallot, peeled and finely chopped
1/4 cup olive oil

SERVES 4-6

Beat whole eggs with sour cream in a large bowl and season with salt and pepper. Add scallions, salmon, thyme, and mix thoroughly. In a medium bowl, beat egg whites just until soft peaks form. Fold into the egg mixture until well combines. Melt 2 tablespoons of butter in a 10" oven proof skillet with a lid over medium heat. Pour egg mixture into pan, cover and reduce heat to moderately low. Cook until eggs are set, 20-25 minutes, until frittata is puffed and the center springs back when touched. Place under the broiler if desired for golden color. Drizzle the frittata with pistou. Slice the frittata and serve with more pistou.



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SOCKEYE SALMON

RECIPE CARD

Smoked Wild Sockeye Salmon Panzanella

INGREDIENTS

5 cups cubed baguette or ciabatta bread, cut into 1-inch cubes
2 tablespoons extra virgin olive oil
1 small red onion, thinly sliced (about 3/4 cup)
2 cups chopped tomatoes or halved cherry tomatoes
1 medium cucumber, peeled & sliced into 1/2 moons (2 cups)
1 yellow bell pepper, cut into bite-sized pieces
1 tablespoon capers, drained
1/4 cup chopped fresh basil
12 ounces cold smoked wild sockeye salmon cut into 1-inch pieces

For vinaigrette:

1/2 teaspoon Dijon mustard
1/2 teaspoon minced garlic
2 tablespoons white wine vinegar or moscatel vinegar
1/4 cup extra virgin olive oil
1/4 teaspoon kosher salt
Freshly ground black pepper, to taste

ENTREE SALAD, NO COOK

Preheat the broiler.
Toss bread cubes with 1
tablespoon olive oil until evenly
coated. Place bread on a baking
sheet in a single layer. Broil 2
minutes until bread is toasted.

In a large bowl, combine
tomatoes, cucumbers, bell
pepper, capers, and basil. Add
salmon, bread, and onions.

Whisk together Dijon mustard,
garlic vinegar, olive oil, salt, and
pepper in a small bowl. Add to
bread mixture and toss until
evenly coated. Allow salad to
sit for 30 minutes for flavored to
meld.



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Acme's Sockeye Salmon products.

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SMOKED SALMON
RECIPE CARD
The "Lea" Recipe

INGREDIENTS

2 tablespoons of butter
1 avocado
6 large eggs
1/4 cup heavy cream or whole milk
1 pinch of pepper
4 ounces of cold smoked salmon, thinly sliced
(Acme Regular nova lox, Peppered,
Pastrami style, Gravlox style)

APPETIZER

In a large size pan, melt the 2 tablespoons of butter under medium heat. In one mixing bowl, slowly mix the 6 eggs and the milk or cream together. Here take a pinch of pepper and add to the mix. In another mixing bowl, chop one avocado into small dice sized pieces.

Next, gently add the egg mixture into the large sized pan. Stir for about two minutes. When the eggs are almost done, place the smoked salmon of your choice into the pan. Let cook until salmon is a warm temperature throughout. Then add the sliced avocado. Finally, scoop the eggs onto your bread of choice and enjoy! (Hot buttered rye or baguette suggested)



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BLUEFISH RECIPE CARD

Chowder with Bluefish, Corn, and Potatoes

INGREDIENTS

2 tablespoons olive oil
2 medium onions, cut into small dice
1 1/2 pound russet or new red potatoes
2 celery ribs, finely chopped
1 1/2 cups chicken broth
1 1/2 cups water
1 10-ounce package frozen corn
3/4 cup whole milk
3/4 cup heavy cream
2 teaspoons Worcestershire sauce
1 pound Acme Smoked Bluefish
3 tablespoons minced fresh parsley leaves
Kosher salt and freshly ground black pepper

SOUP, MAKE AHEAD

In a heavy 5-6 quart Dutch oven or heavy pot, heat two tablespoons olive oil over medium heat. Add onions and cook, stirring, until softened. Peel potatoes and cut into 3/4-inch cubes. Add potatoes, celery, broth, and water, bring to a boil, then cover and simmer for 10 minutes or until the potatoes are tender. Add corn and simmer (covered) for 5 minutes. Stir milk, cream, and Worcestershire sauce into the soup. Simmer for 5 minutes. (Soup may be made up to this point two days ahead. Reheat gently and proceed.)

Add the bluefish. Stir in parsley or dill. Season to taste with salt and pepper. Serve.



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Acme's Bluefish products.

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KETA CANDY RECIPE CARD

Keta Candy Reuben

INGREDIENTS

- 1/4 cup prepared mayonnaise
- 4 teaspoons Dijon mustard
- 4 teaspoons sweet pickle relish
- 1 teaspoon lemon juice
- 8 slices rye bread, lightly toasted
- 8 ounces Ruby Bay Yukon Keta Candy Fillets, skin removed
- 1 1/3 cup prepared sauerkraut
- 8 thin slices Swiss cheese

MAKES 4 SANDWICHES

In a small bowl, combine mayonnaise, mustard, relish, and lemon juice. Mix well until ingredients are incorporated.

Preheat the broiler and position the oven rack about 6 inches from the heat source.

Spread each slice of toasted rye bread with the mayonnaise mixture. For each sandwich, top one half of the rye with 2 ounces keta candy de-skinned fillets, then 1/3 cup sauerkraut, then 2 slices Swiss cheese. Transfer the four-layered halves on a small cookie sheet and place under the broiler just until the cheese melts. Remove from the broiler and top with remaining slices of bread.



This recipe can be made with
Ruby Bay's Keta Candy product.

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KIPPERED SALMON RECIPE CARD

Kipperd Salmon, Potato and Pesto Terrine

INGREDIENTS

- 4 medium-size russet potatoes
- 1 1/2 pounds Acme Kipperd Salmon, cut into 3 equal portions, skin and bones removed, each thirds broked into large pieces
- 1/2 cups prepared or homemade pesto
- Mixed greens

MAKE AHEAD. ENTREE. SERVES 8

Peel the potatoes in a large pot. Cover with cold water and cook until the potatoes are tender. Drain and allow to cool just enough so you can handle them. Then cut the potatoes into 1/4 thick slices. Line a terrine mold or bread loaf pan (3 1/2 x 7 x 3) with wax paper.

Place one third of the salmon in an even layer on the bottom of the mold and press it into the mold. Brush the salmon with a layer of pesto. Place one third potatoes on top, trimming the potatoes to fit the mold. Brush with more pesto. Place a layer of the smoked salmon on top and brush with more pesto. Repeat the process until there are 3 layers, ending with potatoes and pesto.

Cover the top of the terrine with plastic wrap and weight down. Refrigerate overnight. Cut the terrine into eight slices. Served over mixed greens.



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MACKEREL RECIPE CARD

Mackerel Crostini with Salsa Verde

INGREDIENTS

For the Salsa Verde:

1/2 cup minced fresh tarragon
1/2 cup minced fresh chives
1/3 cup minced fresh flat-leaf parsley
1 hard-boiled egg, peeled and chopped
1/2 tsp. Dijon mustard
1/3 cup extra-virgin olive oil
1 1/2 tbsp. capers, rinsed, drained and chopped
Kosher salt and freshly ground black pepper
Snipped chives, for garnish
Lime wedges, for garnish

One long baguette, sliced on the bias 1/3 inch thick,
about 13 slices
1/4 cup extra virgin olive oil
2 ounces smoked mackerel fillets, flaked

MAKE AHEAD, QUICK AND EASY, NO COOK, FIRST COURSE

For Salsa Verde:

In a medium bowl, combine the tarragon, chives, parsley, egg, mustard, olive oil, and capers. Season to taste with salt and pepper. Stir to mix thoroughly and let stand for at least 1 hour to allow the flavors to blend. The sauce can be made ahead and refrigerated for up to a week.

For the Crostini:

Lay the baguette slices on a cookie sheet. Brush one side with olive oil. Toast under the broiler until brown, about 1 minute. Flip the slices over, brush with remaining olive oil and broil one more minute. Remove from the oven. You can also grill the bread.

To assemble:

Spread one tablespoon of salsa verde onto each crostini. Top with mackerel and drizzle with extra virgin olive oil. Garnish with snipped chives and serve with lime wedges.



This recipe can be made with any of
Acme's Mackerel products.

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MAHI MAHI
RECIPE CARD
Smoked Mahi Toasts

INGREDIENTS

For the dipping sauce:

3/4 cup water
1 1/2 tablespoons sugar
1 1/2 teaspoon lime zest
1/4 teaspoon lime juice
1 teaspoon kosher salt
1/2 teaspoon crushed red pepper flakes
2 tablespoons seasoned rice vinegar
1 teaspoon low sodium soy sauce

For the toasts:

8 slices white bread, crusts removed
2 large eggs, lightly beaten
14-16 ounces Acme Smoked Mahi Spread
6 tablespoons grape seed oil, divided for frying

MAKES 16 HORS D'OEUVRES

Make the dipping sauce: Combine water, sugar, lime zest and juice, salt, and red pepper flakes in a small saucepan. Bring to a boil, then remove from the heat and let steep 15 minutes. Stir in rice vinegar and soy sauce.

Make the toasts: Toast the bread. Cut each slice in half diagonally. Spread 1 tablespoon smoked mahi spread on each triangle. Heat 3 tablespoons grape seed oil in a large skillet over medium heat until the oil is hot, but not smoking. Dip eight triangles into the egg, draining excess and fry fish side down in the oil. Fry 1-2 minutes or until golden, then turn and fry for two more minutes on the second side. Drain on paper towel. Repeat with remaining triangles. Serve with dipping sauce.



This recipe can be made with
Acme's Smoked Mahi Spread product.

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SABLE/COD

RECIPE CARD

Smoked Sable Carpaccio

INGREDIENTS

For wasabi cream:

- 2 teaspoons wasabi paste
- 3 tablespoons water
- 1/4 cup sour cream

- 12 slices Acme Smoked Sable (Alaskan Black Cod)
- 2 blood oranges or navel oranges, peeled, pith removed, cut into segments
- 1 grapefruit, peeled, pith removed, cut into segments
- Juice of 1 lime
- 1/2 cup chopped fresh flat leaf parsley
- 1/4 cup extra-virgin olive oil
- Coarse sea salt
- Freshly ground black pepper
- 3 tablespoons sliced pitted Manzanilla olives or other small green olives
- Lime juice, for garnish

FIRST COURSE, MAKES 4 SERVINGS

In a small bowl, combine wasabi paste and water, mixing to combine. Add sour cream, stirring until well incorporated. Set aside.

Fan three slices of smoked sable on each of four plates. Combine the orange, grapefruit, lime juice, parsley, and olives in a bowl and mix gently. Divide among plates, mounding in the center. Sprinkle with sea salt and pepper. Drizzle with wasabi cream and garnish with lime juice. Serve immediately.



This recipe can be made with any of Acme's Smoked Sable or Cod products.

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TROUT

RECIPE CARD

Smoked Trout Banh Mi

INGREDIENTS

For the pickled carrots and daikon:

1/2 pound carrots, peeled and cut into thin matchstick about 2 inches long
1/2 pound daikon radish, peeled, cut into thick matchsticks, about 2 inches long
1/2 teaspoon kosher salt
1 1/2 cups water
1/4 cup rice vinegar
2 tablespoons sugar

For the red onions:

1 medium onion, very thinly sliced
2 tablespoons fresh lemon juice
1 teaspoon sugar
Pinch salt and pepper

For the spicy mayo:

1/2 cup prepared mayonnaise
1 tablespoon sriracha
1/2 tablespoon lemon juice

1 pound Acme Smoked Trout Fillets
Six small baguettes
1 bunch watercress
1 bunch cilantro

Make the pickled carrots and daikon:
Place the carrots and daikon in a large strainer, sprinkle with salt and toss to mix. Let stand 20 to 30 minutes.

Meanwhile, in a nonreactive saucepan, combine the water, vinegar, and sugar, and bring to a boil. Remove the heat and cool to room temperature.

MAKES 6 SANDWICHES



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WHITEFISH RECIPE CARD

Smoked Whitefish Stew

INGREDIENTS

3 tablespoons olive oil
1 medium yellow onion, thinly sliced
2 garlic cloves, thinly sliced
1 28-ounce can plum tomatoes, chopped
2 tablespoons tomato paste
1/2 teaspoons crushed red pepper flakes
1 teaspoon curry powder
1 quart homemade or store-bought vegetable stock
2 pounds Acme Smoked Whitefish Fillet, flaked
3 large leaves lacinato kale, stems removed, leaves thinly sliced (about 1 cup)
Kosher salt and freshly ground black pepper to taste

MAKE AHEAD, ENTREE, SERVES 4-6

Heat olive oil in large heavy saucepan. Add onions and saute until caramelized, about 15 minutes. Add garlic and saute 1 minute. Add tomatoes, tomato paste, red pepper, curry powder, and vegetable stock. Bring to a boil, then reduce to a simmer and cook 15 minutes. (Stew may be made up to this point two days ahead. Reheat gently and proceed.)

Add the smoked whitefish and simmer for 10 minutes.

Stir in kale for last minute of cooking.

Season to taste to salt and pepper.



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WHITING RECIPE CARD

Smoked Whiting Hash

INGREDIENTS

- 1 pound Yukon gold potatoes, diced
- 1 packaged smoked whiting, about 3/4 pound, skin and bones removed, fish broked into large flakes
- 1 small red onion, finely diced, about 1 cup
- 1/3 cup yellow pepper, cut into small dice
- 1 large egg, lightly beaten
- Handful flat leaf parsley leaves, coarsely chopped
- 5 tablespoons unsalted butter, divided
- 4-6 large eggs, optional
- Tabasco or sriracha sauce, optional

BRUNCH. SERVES 4-6

Place potatoes in a small saucepan with water to cover. Boil until potatoes are just tender. Drain and reserve.

In a 12-inch ovenproof skillet, melt two tablespoons of butter over medium heat. Add peppers and onions, and cook until peppers are golden, about 10 minutes. In a large bowl, combine potatoes, whiting, pepper, and onion mixture, and egg. Mix gently.

Preheat the broiler. Melt the remaining 3 tablespoons butter in the skillet over medium high heat. Cook until the butter is brown and foam subsides. Add the egg mixture to the pan, spreading it over the bottom. Cook until the potatoes begin to brown. Place the pan under the broiler for 2-3 minutes until hash is golden.

Top each serving with a sunny side egg up. Serve with Tabasco or sriracha sauce.



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STURGEON RECIPE CARD

Spinach Fusilli with Sturgeon, Fennel, Tomatoes, and Lemon

INGREDIENTS:

1 pound spinach fusilli
2 tablespoons olive oil
2 tablespoons unsalted butter
2 fennel bulbs, core removed, fronds reserved
and chopped, bulbs thinly sliced
1 pint grape tomatoes, cut in half
1 tablespoon capers, drained, rinsed
Zest and juice of 1/2 lemon
1/2 dry white wine
1/2 cup flat leaf parsley, chopped
1/2 pound Acme Smoked Sturgeon

SERVES 4-6

Cook the pasta according to package.
Drain, reserving 1/2 cup pasta water.

In a large skillet, heat olive oil over medium
heat. Add fennel and tomatoes. Season with
salt and pepper and cook until fennel is soft
and tomatoes release their juice and the
skin begins to brown, about 10-15 minutes.

Add the capers, lemon zest, lemon juice,
and white wine. Simmer 4-5 minutes. Flake
the fish and add to the pan. Cook two
minutes until fish is heated through. Add
1/3 cup of the parsley and 2 tablespoons of
reserved fennel frond. Stir to combine.

Add pasta to the pan along with some
of the pasta water and toss gently
until heated through and well
combined. Season with salt and
pepper. Serve immediately.



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Acme's Sturgeon products.

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HERRING RECIPE CARD

Chilled Beet Soup with Greek Yogurt, Mint, and Pickled Herring

INGREDIENTS

- 3 large beets, peeled and cut into medium dice
- 2 garlic cloves, minced
- 2 tablespoons lemon juice
- 1 cup nonfat Greek Yogurt
- 1 tablespoon chopped fresh mint
- 1/4 cup sour cream
- 1 12 oz jar Acme Herring Fillets in Cream sauce
- Whole mint leaves, for garnish
- Zest of 1 lemon, for garnish

SERVES 4-6

In a medium saucepan, combine beets and garlic. Cover with 2 1/2 cups water. Bring to a boil, then reduce to a simmer, cover and cook 20-30 minutes or until beets are tender. Remove from heat and transfer beets and their liquid to a mixing bowl. Allow to cool to room temperature. Add lemon juice, yogurt and mint. In a blender or using an immersion blender, puree the beet mixture. Cover and chill 2 hours.

Divide soup among bowls. Place 1/4 cup-1/3 cup pickled herring in cream in the center. Garnish with mint leaves and lemon zest.



This recipe can be made with any of
Acme's Cream Herring product.

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ACME SMOKED FISH CORP.
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CHOPPED HERRING RECIPE CARD

Deviled Eggs With Chopped Herring

INGREDIENTS

12 large eggs, hard boiled and peeled
2 tablespoons finely minced scallion
2 tablespoons finely minced carrot
2 tablespoons chopped fresh dill
1 teaspoon dry mustard
1 tablespoon whole grain mustard
3 tablespoons mayonnaise
2 tablespoons sour cream
Kosher salt and freshly ground black pepper, to taste
4 ounces Acme Chopped Herring
Whole yellow mustard seeds, for garnish
Dill, for garnish

Add scallion, carrot, dill, dry mustard, whole grain mustard, mayonnaise, and sour cream to the yolks and mix thoroughly until well incorporated. Add the chopped herring and season to taste with salt and pepper. Generously heap yolk mixture into egg white halves and chill. Just before serving, garnish with mustard seeds and dill.

HOR'S D'OEURVES. MAKES 24 DEVILED EGGS



This recipe can be made with any of
Acme's Chopped Herring products.

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HERRING RECIPE CARD

Pickled Herring Canape with Goat Cheese and Green Apple

INGREDIENTS

1 12 oz jar Acme Whole Herring Fillets in Wine
1 small granny smith apple, cut in 1/2,
seeds removed
6 1/2 inch thick slices pecan or walnut
raisin bread
4- ounce log goat cheese
2 small radishes
Sea salt

Drain herring fillets and reserve the onion.

Slice each apple into 12 thin slices.

Cut each slice of bread in half.

Spread rounded teaspoon of goat cheese onto bread.

Top goat cheese with one slice of apple, then one piece of herring and one or two pieces of reserved onion. Garnish with grated radish and sprinkle with sea salt.



This recipe can be made with any of
Acme's Wine Herring products.

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WHITEFISH/WHITEFISH SALAD RECIPE CARD

Smoked Whitefish Cakes

INGREDIENTS

- 3/4 pound Acme Smoked Whitefish Fillet
- 7 ounces Acme Smoked Whitefish Salad
- 1/4 cup grated yellow onion
- 3 ounces extra sharp cheddar cheese, coarsely grated
- 1 teaspoon grated lemon zest
- 1 tablespoon lemon juice
- 2 1/4 cups Panko bread crumbs, divided
- Freshly ground black pepper, to taste
- 2-3 tablespoons canola oil for frying

MAKE AHEAD LUNCH OR DINNER ENTREE, SERVES 4

In a large bowl, combine the whitefish, whitefish salad, onion, cheese, lemon zest and juice and 2 1/4 cup Panko bread crumbs. Season to taste with pepper and mix well. Sprinkle remaining Panko on a plate, divide the whitefish mixture into four and shape into cakes, coating them lightly with the Panko. (If making ahead, put on a plate, cover with plastic wrap and refrigerate until needed.)

To cook, heat the oil in a large heavy-bottomed saute pan over medium heat. Add the fish cakes and fry for 5-6 minutes. Turn and cook the other side for about 4-5 minutes. Allow cake to rest 5 minutes before serving.



This recipe can be made with any of Acme's Whitefish Salad and Whitefish Fillet products.

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BAKED SALMON SALAD RECIPE CARD

Southwest Quacamole with Baked Salmon Salad

INGREDIENTS

2lbs Acme Baked Salmon Salad
1/2 small red onion (cut into small pieces)
1 1/2 plum tomatoes (nice size, must be ripe)
1/2 jalapeno pepper, cut into small pieces
1/4 bunch cilantro, leaves only, (cut up fine, rinsed well)
1/2 lime
1 1/2 smoked paprika
salt, pepper, garlic, and cayenne pepper to taste

HORS D'OEUVRES

In a large bowl, combine the Baked Salmon salad, red onion, plum tomatoes, jalapeno pepper, cilantro, lime, and smoked paprika. Mix gently.

Add the salt, pepper, garlic, and cayenne pepper to taste. Mix gently.

Serve at room temperature with crackers or vegetables.



This recipe can be made with any of
Acme's Baked Salmon Salad products.

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