



Diana's Favorite
Smoked Salmon
Recipes

Fresh Salad Greens with Smoked Salmon, Goat cheese and Fennel

(Serves 4)

1 tablespoon cider vinegar

1 tablespoon fresh lemon juice

1/2 teaspoon kosher salt (or a bit more to taste)

1 teaspoon Dijon mustard

Pinch of sugar

1/4 cup extra-virgin olive oil

8 ounces fresh goat cheese

1 tablespoon chopped fresh thyme

1 tablespoon fennel seeds, toasted, finely ground

2 teaspoons lemon zest

1-2 teaspoons lemon juice

Fresh ground black pepper to taste

6 cups fresh baby greens, such as arugula, spinach, red and green leaf

1/4 - 1/2 red onion, thinly sliced

16 grape tomatoes, halved

1/2 cucumber, peeled and thinly sliced

16-20 oz Diana's smoked salmon

Make dressing: whisk together first 5 ingredients. Add olive oil slowly in a stream while whisking to blend.

Mix goat cheese with next 5 ingredients, set aside.

Divide the greens, red onion, tomato halves, cucumber slices among 4 bowls, top with goat cheese mixture and smoked salmon.

Add dressing to taste. YUM!!



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Smoked Salmon Benedict

(Serves 4)

(this yummy favorite was adapted from the April 2003 issue of Bon Appétit—a trusted friend!)

3 tablespoons minced shallots

2 teaspoons dry mustard

1 1/2 cups dry white wine

1/2 cup whipping cream or 1/2 & 1/2

3 tablespoons white wine vinegar

8 large eggs

4 whole wheat English muffins (or white or toast or...croissants!)

8-10 oz Diana's smoked salmon

3 egg yolks

3 tablespoons chopped fresh herbs (parsley, dill, chives are my faves)

Combine shallots and mustard in medium saucepan. Gradually whisk in white wine and boil over high heat until mixture is reduced to 1/2 cup, whisking often, about 10 minutes. Whisk in cream or 1/2 & 1/2 and season with salt & pepper to taste. Set aside—can be made a day ahead, just cover and chill.

Fill large bowl with cold water and set aside. Bring large skillet of water to boil, add vinegar and reduce heat to med-low. Working with 4 eggs at a time, crack an egg into a measuring cup (makes it really easy to slide the raw egg into the simmering water) and add to simmering water. Cook until whites are set, 3 minutes, and using slotted spoon, transfer cooked eggs to cold water (1 at a time). Keep your hot water simmering to reheat eggs when ready!

While toasting English muffin halves...Reheat cream sauce in pan over the simmering water (or use a separate double-boiler if easier). Whisk 3 large egg yolks into cream sauce and continue whisking until sauce thickens and thermometer inserted into sauce reads 160 F—about 4 minutes. Remove from heat, add fresh herbs.

Place 2 toasted muffin halves on each of 4 plates and top with the smoked salmon, dividing equally. Using slotted spoon, transfer poached eggs back into simmering water and cook until warm, about 30 seconds to 1 minute, and then transfer 1 egg to each of the English muffin halves. Spoon sauce over, garnish with herb sprig if desired. **Whooo hooo!**