

Smoked Salmon Tartare



Ingredients

Sesame Seed Dressing

- 16 ounces cold-smoked salmon, finely chopped
- 2 teaspoons minced shallot
- 2 teaspoons olive oil
- 2 teaspoons dill pickle brine (juice)
- 16 crackers
- 2 teaspoons grated lemon zest
- 2 teaspoons minced fresh chives
- fresh cracked black pepper to taste

Method

Combine salmon, shallot, olive oil, and brine in a bowl. Toss with a spoon until evenly combined.

Evenly distribute salmon mixture onto crackers. Top with lemon zest, chives, and cracked black pepper.

Feel free to use caper brine in place of pickle brine

Instead of serving salmon on crackers, you could pack it tightly into a ring mold, then place on a serving plate to let guests serve themselves.