



SARAH'S
LEGIT PNW

salmon TARTARE

"I tried this dish for one of my first Thanksgivings as a Pacific Northwest resident, and immediately realized what all the fuss was about salmon! Growing up in the Midwest, good fresh salmon was sometimes hard to come by. Nowadays, wild-caught pacific salmon is thankfully easier to find across the country, and this is a great way to enjoy it's bright and buttery flavor!"

— Sarah, Account Services Team

YIELD: 6 servings

INGREDIENTS

- 1 lb thawed wild-caught Pacific salmon, previously frozen
- ¼ cup high quality brown mustard
- ¼ cup high quality homemade mayonnaise
- ¼ cup finely chopped red onion
- ¼ cup finely chopped fresh dill
- 2 tbsp chopped capers
- 2 tbsp fresh lime juice
- 2 tbsp minced shallot
- 2 tsp extra virgin olive oil
- ¾ tsp kosher salt
- ½ tsp fresh ground black pepper
- Baguette

MATERIALS

- Medium sized mixing bowl

INSTRUCTIONS

1. Slice and toast the baguette to make crostini, cool to room temp.
2. Cut salmon into ¼-inch cubes.
3. Toss salmon together with red onion, fresh dill, capers, lime juice, shallots, olive oil, salt and pepper in a mixing bowl. Cover and chill for at least 30 minutes.
4. Mix together mustard, mayonnaise, salt and pepper to taste, and spread on the crostini.
5. Top crostini with salmon mixture and garnish with additional fresh dill and cracked pepper.

TIPS AND TRICKS

If you want to make this gluten free, try using cucumber chips instead of a baguette to suit you and your family's needs!