



ITEM

Smoked Trout and Pontiac (Red) Potato Salad

YIELDS:

4 portions

Traditional smoked and dried trout would last up to six months wrapped in leaves for the winter season.

INGREDIENTS

12 ounces red potatoes (4 small or 2 medium), scrubbed
1 teaspoon salt

For dressing

3 tablespoons white-wine vinegar
3 tablespoons chopped fresh dill
2 tablespoons extra-virgin olive oil
2 tablespoons garlic, roasted and chopped
1/4 cup yogurt, plain Greek
1 tsp dijon mustard
1/2 teaspoon freshly ground pepper
1/4 teaspoon salt
4 cups packed mixed greens
4 hard-boiled eggs, cut into wedges
8 grape tomatoes, cut lengthwise
4 ounces smoked trout, skinned, boned and flaked (about 3/4 cup)
1/2 cup beet chips (see recipe)

METHOD:

1. In a 4 quart sauce pot, cook the potatoes in salted water for 10 – 12 minutes or until cooked, drain and let cool.
2. In a stainless steel bowl prepare a dressing for the potatoes, mix white wine vinegar, dill, olive oil, garlic, dijon, yogurt, salt and pepper, mix well.
3. Once potatoes are cool, slice into wedges and toss into dressing mixture, mix carefully without mashing the potatoes. Add trout mix and stir.
4. Put greens in serving bowl add egg wedges and tomatoes. Add a ladle of trout mixture.
5. Serve in a bowl and garish with some beet chips.