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## Smoked Salmon Club Sandwich

4 oz reduced-fat (Neufchatel) cream cheese (1/2 of an 8-ounce package)  
 1 small carrot, finely chopped  
 1 small zucchini, seeded and finely chopped  
 1 small red or yellow sweet pepper, seeded and finely chopped  
 2 Tbsp snipped fresh chives

1/8 - 1/4 tsp salt  
 1/8 tsp ground red pepper  
 12 slices sesame sourdough bread  
 2 Tbsp dairy sour cream  
 6 oz Ducktrap River smoked salmon  
 1 1/2 cup baby spinach leaves  
 1 large cucumber, thinly sliced

For vegetable spread: In a bowl, stir together cream cheese, carrot, zucchini, sweet pepper, and chives. Add salt and ground red pepper to taste. Cover and chill for at least 1 hour or up to 24 hours. Spread 4 slices of the bread with dairy sour cream. Arrange salmon on top of sour cream. Add spinach leaves. Spread 4 more slices of the bread with vegetable spread; set on top of sandwich bases, spread side up. Arrange cucumber slices on spread. Top each sandwich with another slice of bread. Cut sandwiches into quarters. Makes 8 side-dish servings.



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## Smoked Salmon & Poached Eggs

Eggs  
 Ducktrap River® smoked salmon slices  
 Hollandaise sauce or crème fraîche  
 Butter or margarine  
 English muffins

Sauté slices of smoked salmon in butter or margarine until lightly browned. Place salmon on toasted and buttered English muffin and cover with a poached egg and hollandaise sauce or crème fraîche. Add pepper and salt to taste.

## Smoked Salmon Canapés

Serve thin slices of Ducktrap River® smoked salmon on dark bread, toast or crackers; dust with freshly ground pepper and lemon juice, and garnish with any combination of hard-boiled egg, chopped onion, parsley, lemon or capers.



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## Salmon-Dill Cheesecake

1 1/2 cup finely crushed crispy rye or sesame crackers  
 6 Tbsp butter or margarine, melted  
 2 Tbsp grated Parmesan cheese  
 8 oz cream cheese, softened  
 2 large eggs  
 4 oz tub cream cheese  
 1 Tbsp white wine vinegar or lemon juice  
 8 oz dairy sour cream  
 4 oz smoke roasted salmon, skin removed, & flaked  
 1 Tbsp snipped fresh dill  
 2 - 3 sprigs fresh dill (optional)  
 1 - 2 teaspoon salmon caviar (optional)

For crust, combine crushed crackers, melted butter or margarine, and Parmesan cheese in a medium mixing bowl. Press mixture evenly on the bottom and about 1 inch up the sides of a 9-inch spring form pan. Set pan aside. For filling, beat softened cream cheese in a large mixing bowl until smooth. Add eggs all at once. Beat on low speed just until combined. Add tub cream cheese and vinegar or lemon juice, beating on low speed just until combined. Stir in sour cream, smoked salmon, and snipped dill. Pour into crust-lined spring form pan. Place the spring form pan on a shallow baking pan on the oven rack. Bake in a 350 degree F. oven for 30 to 35 minutes or until center appears nearly set when shaken. Remove spring form pan from baking pan. Cool cheesecake on a wire rack for 15 minutes. Use a small metal spatula to loosen crust from sides of pan. Cool 30 minutes more. Remove sides of the spring form pan. Cool 1 hour; cover and chill at least 2 hours. Garnish with fresh dill sprigs and salmon caviar, if desired. Makes 16 appetizer servings.



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## Ducktrap Smoke Roasted Salmon Caesar Salad

2 Romaine Lettuce Hearts, chopped  
10-12 oz. Ducktrap River  
Smoke Roasted Salmon, flaked  
¾ cup Caesar salad dressing  
¾ cup shredded parmesan cheese

Wash & cut romaine lettuce – be sure lettuce is dry to serve. In large bowl mix romaine, salmon, dressing & ½ cup of the parmesan cheese, toss all ingredients until dressing is well distributed. Portion salad equally in four serving bowls top with remaining parmesan cheese & fresh milled pepper if desired.



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## Smoked Pastrami Salmon Wraps

Red onion, thinly sliced  
Cucumber, thinly sliced  
Honey  
Rice Vinegar  
Tortilla Wraps  
Ducktrap Mustard Dill Sauce  
Ducktrap Spruce Point  
Pastrami Smoked Salmon

Combine red onion, 1 part honey and 1 part rice vinegar in a bowl—let sit for 30 minutes. Spread Ducktrap Mustard Dill sauce on tortillas and lay 2 to 3 slices of salmon on top. Add cucumber slices and marinated onion. Roll up tortillas into wrap.



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## Roasted Asparagus & Smoked Salmon

1 bunch asparagus  
4 oz Ducktrap River® smoked salmon  
2 Tbsp fresh lemon juice  
4 Tbsp olive oil  
2 cloves garlic, finely chopped  
2 Tbsp basil, julienne  
Salt and pepper

Roast the asparagus with a little olive oil, salt and pepper at 400° until tender. Let cool. Wrap asparagus with a slice of smoked salmon. Arrange on a platter. Mix lemon juice, remaining olive oil, and garlic together. Salt and pepper to taste. Drizzle over asparagus. Sprinkle with basil.



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## Ducktrap River® Mustard Crusted Smoke Roasted Salmon

Ducktrap River Smoke Roasted Salmon Fillet  
2 cups whole grain mustard  
¼ cup Granny Smith apple puree  
¼ cup honey  
1 bunch fresh dill – cleaned and finely chopped

Combine mustard with apple puree and place over low heat; simmer slowly to evaporate most of the liquid. Remove from heat and allow to cool to room temperature. Stir in honey and chopped dill. Remove the skin from the Ducktrap Smoke Roasted Salmon and pat dry. Apply the mustard mix and spread evenly to coat the entire fillet. Dry crust to touch uncovered in a refrigerator overnight. When dry to touch, you may slice with a sharp knife into desired serving portions. Serve on toasted crouton or bread as an appetizer; serves 50. Serve with mixed greens in vinaigrette; serves 25. Warm slightly and serve whole as a buffet feature. Serves 25.

*Recipe created by Chef Chris Moos, Executive Chef of the Pillar House Restaurant*