

DUCKTRAP

RECIPES & SERVING IDEAS





SMOKED IN MAINE SINCE 1978

For over 40 years Ducktrap has brought unequaled sophistication and elegance to your table with gourmet seafood smoked exclusively with native Maine fruitwoods and hardwoods.

Attention to detail, and taking pride in what we do, ensures that each batch of Ducktrap River of Maine smoked seafood is consistent.

We are pleased to share with you these skillfully crafted recipes which enhance our seafood's nutritious and delicious taste. Enjoy the versatility of Ducktrap smoked seafood while preparing these flavorful dishes for your family and friends.



COLD SMOKED SALMON BRUSCHETTA

INGREDIENTS

8 oz Ducktrap Cold Smoked Salmon
 1 Baguette
 ½ Cup mayonnaise
 1 Tbsp red onion finely chopped
 1 Tbsp capers finely chopped
 ½ Lemon
 Olive oil
 Salt
 Pepper
 Micro greens for decoration



DIRECTIONS

Preheat the oven to 350°F. Cut the baguette into thin slices and varnish with olive oil. Place the slices on a baking sheet and bake until lightly browned. In a bowl mix mayonnaise, red onion, capers, a touch of lemon juice, pepper to taste and a touch of salt if necessary. In a decorative plate place the slices of bread, a piece of salmon, a touch of mayonnaise and decorate with micro greens. Top with a little extra pepper.



COLD SMOKED SALMON SALAD

INGREDIENTS

Salad

3 oz Ducktrap Cold Smoked Salmon
 8 oz baby spinach
 4.5 oz Cherry tomatoes
 6 oz feta cheese
 8 oz baby arugula
 ½ Cup walnuts

Vinaigrette

2 Tbsp honey
 1 Tbsp Dijon mustard
 1/2 Tbsp fine sea salt
 1/2 Tbsp freshly crushed black pepper
 1 Large garlic clove minced
 1/4 Cup balsamic vinegar
 3/4 Cup extra virgin olive oil

DIRECTIONS

For the vinaigrette, in a small mixing bowl whisk together the honey, balsamic, mustard, salt, pepper and garlic. Add oil and whisk thoroughly to combine. Continue whisking until the dressing is fully emulsified. In a large bowl mix all the salad ingredients: Cold Smoked Salmon, baby spinach, Cherry tomatoes, feta cheese, baby arugula and walnuts, top it with the balsamic vinaigrette and enjoy.



COLD SMOKED SALMON BAGEL SANDWICH

INGREDIENTS

4 oz Ducktrap Cold Smoked Salmon
 4 Bagels with sesame seeds (or bagel of your preference)
 8 oz Cream cheese
 2 Tbsp Green onions finely chopped (optional)
 1/4 Cup Red onions chopped in Juliane (long thin strips)
 1 Cup baby arugula
 Pepper

DIRECTIONS

In a bowl mix cream cheese with green onion and pepper.
 Toast the bread until lightly browned, spread the cream cheese, add the Ducktrap Cold Smoked Salmon, some baby arugula leaves and red onion.



COLD SMOKED SALMON SOUTHERN BISCUITS

INGREDIENTS

8 oz Ducktrap Cold Smoked Salmon
 3 Freshly baked buttermilk biscuits
 4 oz cream cheese
 2 Tbsp apple butter
 6 Tbsp candied pecans, chopped

DIRECTIONS

Split biscuits horizontally. Mix cream cheese and apple butter until smooth.
 To assemble, spread 2 tablespoons of cream cheese mixture on each biscuit slice.
 Layer 3/4 oz. of smoke roasted salmon on top of each slice. Top with 1 teaspoon candied pecans.
 Serve open faced. Slices can be cut into quarters to be served as hors d'oeuvres.



COLD SMOKED SALMON POKE BOWL

INGREDIENTS

4 oz Ducktrap Cold Smoked Salmon
1 Avocado
1 Carrots cut in thin Julienne
2/3 Cups Edamame
1 Cup White or Brown rice

Black sesame seeds
White sesame seeds
Red peppers finely diced
Greens for decoration

DIRECTIONS

Cut the smoked salmon into small squares and reserve. Cut the avocado in half, then proceed to cut into cubes. Spoon cubes out into a bowl. In a bowl or plate, serve yourself a good portion of cooked white rice. Add the smoked salmon on one side of the bowl, the edamame next to the salmon, then the carrots, followed by the avocado cubes. Decorate with greens, diced red pepper, the black and white sesame seeds.



COLD SMOKED SALMON POACHED EGG AVOCADO TOAST

INGREDIENTS

4 oz Ducktrap Cold Smoked Salmon
Toasted bread of your preference
Avocado
Lime

1 Egg
2 Tbsp White vinegar
Greens to decorate
Salt and pepper

DIRECTIONS

Fill a saucepan with several inches of water. Heat the water on high until it reaches a boil and then lower the heat until the water is at a bare simmer (just a few bubbles coming up now and then). Add the vinegar into the water. Crack egg into a small bowl and gently slip it into the water or crack the egg into a small bowl or cup. Place the bowl close to the surface of the hot water and gently slip the egg into the water. Let it cook for 3 minutes. Take egg out and place it on a paper towel to take away the extra water. Reserve. Cut the avocado in half, remove the pulp and smash it with a fork, add the juice of half lime and season with salt and pepper. Take the toast and spread the mashed avocado, top with a nice portion of smoked salmon and finish with the poached egg. Decorate with greens, more salt and pepper.



COLD SMOKED SALMON CUCUMBER BITES

INGREDIENTS

8 oz Ducktrap Cold Smoked Salmon
2 Cucumber
4 oz Cream cheese, softened
1 Tbsp lemon zest
Pepper
2 Tbsp chopped fresh Dill
½ Tbsp Olive oil
24 small fresh dill sprigs for decoration

DIRECTIONS

On a board, chop salmon into small squares, place in a bowl, add finely chopped dill, olive oil and pepper. Reserve.

Trim ends from cucumbers and cut crosswise into 24 (¾-inch-thick) rounds.

Beat cream cheese, chopped dill, lemon zest, and black pepper together in a bowl.

Spoon ½ teaspoon cheese mixture into each cucumber.

Top it with the chopped salmon and decorate with fresh dill sprigs.



COLD SMOKED SALMON OPEN-FACED SANDWICHES

INGREDIENTS

8 oz. Ducktrap Smoked Salmon	1 Tsp fresh lemon juice
4 slices Danish rye or pumpernickel bread	3 Radishes, thinly sliced
½ Cup sour cream	1 Cucumber, thinly sliced
1 Tbsp fresh horseradish, peeled and finely grated	
1 Tsp fresh dill, chopped (plus more for garnish)	
1 Tsp fresh Italian parsley, chopped (plus more for garnish)	

DIRECTIONS

Whisk sour cream, horseradish, dill, parsley and lemon juice together and season with salt and pepper to taste. Spread sour cream mixture on bread slices and top with smoked salmon, radish, cucumber, dill, and parsley. Season with salt and pepper to taste.



COLD SMOKED SALMON SCRAMBLED EGGS

INGREDIENTS

8 oz Ducktrap Cold Smoked Salmon
8 Eggs
2 Tbsp butter
¼ Cup of heavy cream
3 oz Cherry tomatoes cut in half

¼ Cup Green onions finely chopped
Fresh chives finely chopped
Salt
Pepper

DIRECTIONS

Whisk your eggs and cream together, season with salt and pepper, reserve. Preheat a large nonstick skillet over medium heat. Melt butter, add the green onions and the tomatoes, cook for 2 minutes then add eggs. Scramble eggs with a wooden spoon. Do not cook eggs until dry. Serve on a plate and garnish eggs with salmon and chives. Enjoy.



SMOKED TROUT AVOCADO TOAST

INGREDIENTS

1 Ducktrap Hot Smoked Trout Fillet cut into pieces
1 Ciabatta bread (or bread of preference) cut in slices
2 Avocados
1 Tbsp Lemon juice
2 Tbsp Coriander finely chopped

Red onions long thin strips
Olive oil
Salt
Pepper

DIRECTIONS

On a baking sheet, place the slices of bread, rub them with olive oil and bake at 350°F until lightly browned.

In a bowl, mix and mash the avocados, add the lemon juice, cilantro, salt and pepper.

On a long plate place the slices of bread, spread the avocado mixture, a few strips of red onion and finally the smoked trout fillet cut into pieces.

Garnish with fresh coriander leaves and enjoy.



WILD COLD SMOKED SALMON FLAT BREAD

INGREDIENTS

Dough

2- 2 1/3 Cups all-purpose flour divided
2 1/4 Tsp yeast
1 1/2 Tsp sugar
3/4 Tsp salt
2 Tbsp olive oil + additional
3/4 Cup warm water

For Toppings

8 oz Ducktrap Wild Cold Smoked Sockeye Salmon
Cream cheese
Pepper
Greens to decorate, baby arugula can be used

DIRECTIONS

Combine 1 cup (125g) of flour, instant yeast, sugar, and salt in a large bowl.

Add olive oil and warm water and use a wooden spoon to stir well very well.

Gradually add another 1 cup (125g) of flour. Add any additional flour as needed (sometimes an additional 1/3 cup of flour may be needed), stirring until the dough is forming into a cohesive, elastic ball and is beginning to pull away from the sides of the bowl. The dough will still be slightly sticky but still should be manageable with your hands. Drizzle a separate, large, clean bowl generously with olive oil and use a pastry brush to brush up the sides of the bowl. Lightly dust your hands with flour to form pizza dough into a round ball and transfer to your olive oil-brushed bowl. Use hands to roll the pizza dough along the inside of the bowl until it is coated in olive oil, then cover the bowl tightly with plastic wrap and place it in a warm place. Allow dough to rise for 30 minutes or until doubled in size. During this time preheat oven to 425°F. Once the dough has risen, use your hands to gently deflate it and transfer to a lightly floured surface and knead briefly until smooth (about 3-5 times). Use either your hands or a rolling pin to work the dough into 12" rectangle. Transfer dough to a parchment paper lined pan and either pinch the edges or fold them over to form a crust. Drizzle additional olive oil (about a tablespoon) over the top of the dough and use your pastry brush to brush the entire surface with olive oil. Use a fork to poke holes all over to keep the dough from bubbling up in the oven. bake in a 425°F preheated oven for 13-15 minutes or until is golden brown.

Take out of the oven, let rest for 5 minutes, spread the cream cheese and top it with sockeye wild salmon, some greens and a touch of pepper.



SMOKE ROASTED SALMON ARUGULA SALAD

INGREDIENTS

4 oz Ducktrap Smoked Roasted Salmon
 8 oz Baby arugula
 3 oz Cherry tomatoes cut in slices
 ½ Red onions shopped in Juliane (long thin strips)
 5 Radish cut into thin slices
 Olive oil
 Salt
 Pepper
 Micro greens

Vinaigrette

1/4 Cup red wine vinegar
 2 Tbsp Dijon mustard
 1 Tbsp extra-virgin olive oil
 1 Tbsp minced shallots
 Salt
 Black pepper

DIRECTIONS

Combine vinegar, mustard, oil, shallots, a touch of salt and pepper in small bowl, stirring well with whisk; set aside.

In a bowl mix arugula, cherry tomatoes, radish, red onions. Add the vinaigrette and mix.

On plates, place a bed of salad, top with salmon at room temperature and decorate with micro greens.



SMOKE ROASTED SALMON FRITTATA WITH GOAT CHEESE

INGREDIENTS

2 Packs Ducktrap Smoke Roasted Salmon
 10 Eggs
 ¼ Cup milk
 ¼ teaspoon salt

¼ Tsp freshly ground pepper
 4 oz. fresh goat cheese, crumbled
 1 Bunch chives, chopped
 1 Tbsp olive oil

DIRECTIONS

Preheat oven to 350°F. Break the salmon into bite-size pieces.

In a large bowl, whisk together the eggs, milk, salt and pepper. Gently the goat cheese and chives. In a large oven-proof frying pan over medium-high heat, warm the olive oil. Pour the egg mixture into the pan and reduce heat to medium. Cook for 1 minute. Transfer the pan to the oven and cook until the frittata is set in the center and slightly puffed up, 25 to 30 minutes. Let cool in the pan for 5 minutes then top with Smoke Roasted Salmon and chives. Enjoy!



COLD SMOKED SALMON VIETNAMESE SPRING ROLLS

INGREDIENTS

- | | |
|---------------------------------------|-----------------------|
| 1 Package Ducktrap Cold Smoked Salmon | 1 Sheet of Rice Paper |
| 1/2 Red Cabbage Head | Cold Water |
| 1 Cucumber | Sesame Seeds |
| 1 Carrot | |

DIRECTIONS

Chop the red cabbage and carrot. Set aside.
 Cut the cucumber into thin slices. Set aside.
 Hydrate the rice paper in cold water for 1 minute.
 Remove rice paper and place on a flat surface.
 Layer on your sliced cucumber, red cabbage, carrots and Nova Lox salmon slices to your liking.
 Fold uncovered rice paper sides inward, then tightly roll.



SMOKE ROASTED SALMON & ASPARAGUS LINGUINE

INGREDIENTS

- | | |
|---|--------------------------------|
| 1 Package Ducktrap Smoke Roasted Salmon | 2 Tbsp fresh dill, chopped |
| 1 lb fresh asparagus | 1 Cup heavy cream |
| 1½ Pound linguine | 2 Tbsp grated orange rind |
| 2 Cloves garlic, crushed and chopped | 2 Tbsp orange juice and/or |
| ½ cup shallots, chopped | 1 Tbsp orange-flavored liqueur |
| 2 Tbsp olive oil | Salt and pepper, to taste |
| ½ Cup freshly grated Parmesan cheese | |

DIRECTIONS

Cook asparagus in pot of salted boiling water for 2 minutes. Drain, rinse and cool in ice water.
 Heat olive oil in large skillet. Sauté garlic and shallots for 5 minutes, being careful not to brown.
 Add cream and simmer over low heat about 5 minutes until thickened. Add orange juice and/or liqueur and orange rind. Remove from heat and set aside.
 Cook linguine according to package directions. Do NOT drain. Return skillet to medium-low heat. Using tongs, add cooked linguine to sauce in skillet to finish cooking. Add the asparagus and cook until warmed, about 3 minutes.
 Add salt, pepper, dill, Parmesan cheese and Smoke Roasted Salmon, stir gently. Serve immediately with extra Parmesan cheese.