



RECIPES





COLD SMOKED SALMON PIE

INGREDIENTS:

For the filling:

1(15oz) container whole-milk ricotta cheese
8oz low-moisture mozzarella cheese, cubed
1/8 teaspoon freshly-ground black pepper
4 large eggs
8 oz hot capicola, cubed
8 oz Ducktrap Nova Lox cold smoked salmon
1 cup tightly packed whole roasted
red peppers
2 pkg frozen chopped spinach
2 oz parmesan cheese finely shredded

For the crust:

3 cups all-purpose flour
2 teaspoons granulated sugar
2 teaspoons kosher salt
12 tablespoons cold unsalted
butter, cubed
1 large egg
7 tablespoons ice water
Nonstick cooking spray

DIRECTIONS:

For the crust: Mix flour, sugar and salt in a food processor. To this mixture, add butter and eggs. To continue, sprinkle ice water over dough; once dough has formed into a ball, turn dough out onto a floured surface. Wrap dough in plastic wrap and refrigerate 30 minutes minimum.

For the filling: Start with whisking the ricotta, mozzarella, pepper and 3 eggs. To the mixture add the cold smoked salmon. To start the cooking process, preheat oven 350F degrees. Roll dough into a circle over a floured surface. Place over filling. Fold dough under and crimp edges. To continue, beat remaining egg and brush over top of pie. Place the pie on a baking sheet and bake until crust is golden brown over 1 hour approximately. Enjoy!

COLD SMOKED SALMON RICELESS SUSHI

INGREDIENTS:

4oz Ducktrap Nova Lox cod smoked salmon
Seaweed sheets
½ medium avocado
½ cucumber
Cream cheese
2 carrots
Scallions
Imitation crab (2 sticks)

DIRECTIONS:

Start by cutting the carrot and cucumbers into a very narrow stick pieces of even length. Cut the salmon and avocado into pieces. Around 20 pieces each. Arrange a row of seaweed sheets into a cutting board. While wetting your hands with cold water, wet the short edge of each sheet. Proceed to add one piece of each ingredient. Salmon (could be used as topping or inside roll), cucumber, cream cheese, avocado, and carrots. Repeat this step for the entire roll of seaweed. To finalize, roll and press edge to seal. Cut piece in smaller bite size pieces and top with scallions and smoked salmon to your liking. Enjoy!





HOT SMOKED TROUT CHOWDER

INGREDIENTS:

1 medium onion, chopped
1 tablespoon butter
2 cups whole milk
1 cup ranch salad dressing
8oz Ducktrap Hot Smoked Rainbow Trout fillets
9oz of frozen broccoli cuts
1 cup cubed of cheddar cheese
¼ teaspoon garlic powder
Salt and pepper to your liking

DIRECTIONS:

Start to sauté onions with butter on a large skillet until golden. To continue, transfer to a slow cooker and proceed to add hot smoked trout, milk, dressing, cheese and garlic powder. Cover and cook on high for 1-2 hours. Add salt and pepper to your liking. Finalize topping with trout pieces. Enjoy!

HOT SMOKED TROUT TOAST

INGREDIENTS:

8oz Ducktrap Hot Smoked Rainbow Trout fillets
Chopped tomato
1 avocado
Chopped purple cabbage
Bread (or any choice of cracker)

DIRECTIONS:

Start toasting bread. Spread mashed avocado over toasted bread. Proceed to top with chopped tomato, purple cabbage and hot smoked trout. Enjoy!





COLD SMOKED SALMON CARPACCIO

INGREDIENTS:

4oz Ducktrap Kendall Brook Pepper Garlic Cold
Smoked Salmon
2 lemons
Handful fresh parsley
Extra virgin olive oil
Sal and pepper to your liking
Capers
Cream cheese
2 orange slices
onions

DIRECTIONS:

To prepare the dressing, squeeze the two lemons and filter pulp and seeds. To this, add a good amount of olive oil along with the parsley. Proceed to add salt and pepper to your liking keeping in mind the smoked salmon already comes well seasoned. To continue, spread cream cheese all over the plate of your choice. Top cream cheese with 2-3 slices of smoked salmon and carpaccio dressing. Cover the plate with foil or plastic wrap and let marinate 30 minutes minimum before serving. Enjoy!

COLD SMOKED SALMON ROLL-UPS

INGREDIENTS:

4oz Ducktrap Kendall Brook Pepper Garlic Cold
Smoked Salmon
Cream cheese (refrigerated)
Cucumber
Rosemary (optional)

DIRECTIONS:

To prepare this fast and easy cold smoked salmon roll ups start by laying down in a flat surface. Proceed by placing at the middle bottom of the slice, a few chopped pieces of cucumber. In addition, add a spoon of cream cheese. Roll up and top with any topping of your choosing. Enjoy!





COLD SMOKED SALMON BAGEL

INGREDIENTS:

4oz Ducktrap Kendall Brook Traditional Cold
Smoked Salmon
Bagel of your choice
1 sliced avocado
Cappers
Sliced onion
Sliced cucumber
Cream cheese

DIRECTIONS:

Start by toasting the bagel of your choice. Follow up with spreading cream cheese on it. Top off with cold smoked salmon, avocado, cappers, sliced onion, sliced cucumber and any other topping of choice. Enjoy!

COLD SMOKED SALMON BRUSCHETTA

INGREDIENTS:

4oz Ducktrap Kendall Brook Traditional Cold
Smoked Salmon
Cherry tomatoes
Cappers
Cream cheese
French baguette

DIRECTIONS:

Slice fresh baguette and toast to your liking. Proceed to spread cream cheese and top with cold smoked salmon, cherry tomatoes and cappers. Enjoy!





SMOKED ROASTED SALMON OVER RISOTTO

INGREDIENTS:

8oz Ducktrap Hot Smoked Traditional salmon

For the risotto:

4 cups of chicken stock

1 tbsp of vegetable oil

3tbsp of butter

1 ½ cups of arborio rice

1 medium shallot, chopped

1 cup of white wine

1 cup of shredded parmesan cheese

1 tbsp of parsley, chopped

DIRECTIONS:

In a medium pan warm up the chicken stock at lower heat. While this is hot, in another pan heat the oil and butter. To this mixture, add the chopped shallot and sauté until translucent. Proceed to add the rice to the pot and stir with a wooden spoon. Before the rice turns brown, add the white wine and stir until the liquid is evaporated. Once the rice appears almost dry, add some more chicken stock. Continue this process for about 20 minutes until the rice grains are tender. To this, add butter, parmesan cheese and parsley along with salt and pepper of your choice. Top off with hot smoked ready to eat salmon. Enjoy!

SMOKE ROASTED SALMON PASTA SALAD

INGREDIENTS:

8oz Ducktrap Hot Smoked Pepper Garlic salmon

For the pasta salad:

- 1 box of tri-colored pasta
- 1 bottle of Italian-style salad dressing
- 2 cups cherry tomatoes, diced
- 1 green bell pepper, diced
- 1 red bell pepper, diced
- 1 yellow bell pepper, diced
- Cappars
- Onions

DIRECTIONS:

In a large pot of salted boiling water add pasta for 10-12 minutes. Cook pasta until al dente. Once done, whisk together the pasta, Italian dressing, cherry tomatoes, onions, cappers, and peppers. Serve with hot smoked pepper garlic salmon. Enjoy!





SMOKE ROASTED SALMON SALAD

INGREDIENTS:

4oz Ducktrap Spruce Point Everything Seasoned Cold smoked salmon

For the salad:

Cherry tomatoes

1 avocado

Onions

Spinach

Green salad mix

Olive oil

White vinegar

Sliced oranges

DIRECTIONS:

In a bowl, place green salad mix with spinach, cherry tomatoes, avocado, onions and sliced oranges. To this mixture add white vinegar and olive oil. Top off with cold smoked salmon. Enjoy!

COLD SMOKED SALMON POKE BOWL

INGREDIENTS:

4oz Ducktrap Spruce Point Everything Seasoned Cold smoked salmon
Cherry tomatoes
1 avocado
Onions
Sliced cucumber
Sushi rice

DIRECTIONS:

In a bowl, place sushi rice and top with cherry tomatoes, avocado, onions and sliced cucumber. Top off with cold smoked salmon. Enjoy!





COLD SMOKED SALMON CUCUMBER BITES

INGREDIENTS:

4oz Ducktrap Spruce Point Gravlax Cold smoked salmon
1 sliced avocado
Sliced cucumber
Lettuce leaves
Cream cheese

DIRECTIONS:

Start by placing cucumber in a flat surface. Proceed to spread cream cheese and top with lettuce leaves and cold smoked salmon. Once done, roll. Repeat this process until desired amount of cold smoked salmon cucumber rolls.

COLD SMOKED SALMON FOCACCIA

INGREDIENTS:

4oz Ducktrap Spruce Point Traditional cold smoked
salmon
Focaccia bread
Cherry tomatoes
Cappers
Arugula to top off
Cream cheese
Wine jelly

DIRECTIONS:

Start by warming the focaccia bread in the oven. Once golden brown, spread cream cheese and top off with cold smoked salmon, cherry tomatoes, cappers, arugula to top off and wine jelly for sweetness.





COLD SMOKED SALMON EGG BENEDICT TOAST

INGREDIENTS:

4oz Ducktrap Spruce Point Traditional cold smoked salmon
2 English muffins, halved
Arugula
Cappers
Onions
4 eggs
Butter
Avocado
Vinegar

DIRECTIONS:

In a large pan, put water to boil and add vinegar. Once warm, slice the eggs one by one and cook them for 4 minutes. Proceed to remove with a spoon. To continue, lightly toast and butter the muffins, place the arugula, cappers, onions and smoked salmon and top with eggs. Enjoy!



WILD COLD SMOKED SALMON TACOS

INGREDIENTS:

4oz Ducktrap Wild Sockeye pepper garlic cold smoked salmon
Flour tortillas
Arugula
Greens of your choice

DIRECTIONS:

In a pan warm up flour tortillas. Once golden, build your tacos by adding greens your choice along with cold smoked salmon. Enjoy!





COLD SMOKED SALMON BRUSCHETTA

INGREDIENTS:

4 oz Ducktrap Kendall Brook Cold Smoked Salmon
1 Baguette
1/2 Cup mayonnaise
1 Tbsp red onion finely chopped
1 Tbsp capers finely chopped 1/2 Lemon
Olive oil
Salt
Pepper

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

4 oz Ducktrap Spruce Point Traditional Cold Smoked Salmon
8 oz baby spinach
4.5 oz Cherry tomatoes
6 oz feta cheese
8 oz baby arugula
1/2 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 Kendall Brook Traditional 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 SCRAMBLED EGGS

INGREDIENTS:

4 oz Ducktrap Kendall Brook Traditional Cold Smoked Salmon
8 Eggs
2 Tbsp butter
1/4 Cup of heavy cream
3 oz Cherry tomatoes cut in half
1/4 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.





COLD SMOKED SALMON CUCUMBER BITES

INGREDIENTS:

4 oz Ducktrap Spruce Point Gravlox Cold Smoked Salmon
2 Cucumber
4 oz Cream cheese, softened
1 Tbsp lemon zest
Pepper
2 Tbsp chopped fresh Dill
1/2 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 (3/4-inch-thick) rounds. Beat cream cheese, chopped dill, lemon zest, and black pepper together in a bowl. Spoon 1/2 teaspoon cheese mixture into each cucumber. Top it with the chopped salmon and decorate with fresh dill sprigs.

SMOKED TROUT AVOCADO TOAST

INGREDIENTS:

6oz 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. Stirring until the dough is forming into a cohesive, elastic ball and is beginning to pull away from the sides of the bowl. Drizzle a separate, large, clean bowl generously with olive oil. Lightly dust your hands with flour to form pizza dough into a round ball and transfer to your olive oil-brushed bowl. 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. Preheat oven to 425°F. Once the dough has risen, transfer to a lightly floured surface and knead briefly until smooth. Work the dough into 12" rectangle. Transfer dough to a parchment paper pan. 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.

COLD SMOKED SALMON VIETNAMESE ROLLS

INGREDIENTS:

4oz Ducktrap Wild Sockeye Traditional Cold Smoked Salmon
1/2 Red Cabbage Head
1 Cucumber
1 Carrot
1 Sheet of Rice Paper Cold Water
Sesame Seeds

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 ARUGULA SALAD

INGREDIENTS:

4 oz Ducktrap Smoked Roasted Salmon
8 oz Baby arugula
3 oz Cherry tomatoes cut in slices
1/2 Red onions chopped 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.