

Starters, Appys and Savory Snacks



Traditional Indian Candy

Cut skinned salmon fillet in to finger thick stripes, sprinkle liberally with salt and refrigerate overnight,

Drain liquids, wash off salt and cover with brown sugar.
Refrigerate for 48 - 72 hours, mixing up salmon and sugar a couple times.

Place in Smoker over night.

Enjoy !

Gravlax and Dill Mustard Sauce

Bravlax

1/2 side of coho or spring salmon
50 g brown sugar
50 g coarse salt
15 g cracked black peppercorns
1 ounce vodka
1 bunch of dill

Method:

Prepare the salmon with skin on (feather bones and spine bones removed) and place in a pan where it can lie flat, skin side down. Mix sugar, salt, and peppercorns and spread evenly over salmon. Then spread the fresh dill, without the thick stalks, over the salmon. Finally sprinkle the vodka over the salmon and cover with saran wrap. Place a second pan of equal size on top of saran wrap. Finally top of with weight (two 100 oz cans work well) to put pressure on the salmon. Let sit in the fridge for approximately 18 to 24 hours. To serve scrape off the dill and slice thinly starting at the tail. Serve with dill mustard sauce.

Dill mustard sauce

25 ml Keens mustard
25 ml Regular dijon
50 ml Grainy Dijon
1 tablespoons chopped dill (from salmon)
25 ml of juice from salmon gravlax
75 ml canola oil appx
touch of lemon juice
Splash of Balsamic vinegar to taste (tangyness)

Method:

Put mustard, dill, and juice from salmon in a bowl. While whisking add the oil slowly so that the sauce thickens, when it has the right consistency season with lemon juice.
Gravlax should be served with thin sliced onion rings and lemon and the sauce on the side

Olive Tapenade

- 1- 8oz can pitted black olives (or your favorite kind)
- 2 cloves garlic
- 3 oz sun-dried tomatoes (softened in hot water)
- 2 oz parmesan
- olive oil
- salt and pepper

Method

1. Place all ingredients except olive oil in processor and blend
2. Add olive oil until it becomes a thick paste
3. Season with salt and pepper and enjoy



Elliotts Candied Salmon

Brine:

- 5 Cups of warm water
- 4 Cups brown sugar
- 1 Cup of coarse salt
- 1 Cup of maple syrup
- 1 oz. Dark rum

Mix the brine ingredients together in a large non plastic bowl which will fit into your fridge. Skin and de-bone about three pounds of salmon fillets, cut up into about 1 inch square chunks and place in the brine, cover with saran-wrap and put into the fridge for about 18 to 20 hours, stirring occasionally. When brining is complete, remove the salmon and rinse each piece very well with fresh water, this will ensure that your candy isn't too salty tasting. Place the chunks of salmon on a rack and let air dry for about 1 hour. Once dry to touch, place the rack of salmon into the smoker and smoke for about 4 to 8 hours (This can vary depending on the smoker or how well done you like it.). You'll want to change the chips in the smoker at least once during the smoking process. A good type of chip to use is Maple or Alder, but try whatever you like. Once the fish is smoked to your liking, remove and place into the following mixture:

- 1 Cup of Honey
- 3/4 Cup of Maple Syrup
- 1 oz Dark Rum
- 1 Tbsp. brown sugar

This final mixture will give the fish it's candy flavour, but if left too many days in this mix, it will dry out your candy, so you'll want to be sure to eat it fairly quickly. Enjoy!

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