

SALMON RILLETTES

(from Karen's Kitchen Stories)

1 lemon
1/2 cup vermouth
1/2 cup water
1 bay leaf
1 jalapeno pepper, sliced in half, one half minced
5 to 10 white peppercorns
5 to 10 coriander seeds
2 to 3 green onions, cut into 3 inch slices
salt
1/2 pound salmon fillet, cut into 1/2 inch cubes
6 ounces smoked salmon (peppered coho smoked salmon, if available)
3 tablespoons unsalted and softened butter
salt and pepper to taste
1 large shallot, peeled and minced
1/2 tsp pink peppercorns, crushed
1/2 tsp crushed red peppers

With a vegetable peeler, cut off a strip of the peel of the lemon. Finely zest the rest of the lemon and set the zest aside. Set the lemon aside.

Place the unchopped half of the jalapeno into a small saucepan. Add the vermouth, water, bay leaf, peppercorns, and coriander seeds. Bring the mixture to a boil over medium heat. Add the green onions and fresh salmon cubes. Reduce the heat to low, cover, and simmer for three to five minutes. Drain in a colander. Discard the vegetables and place the salmon in a medium bowl.

Mash the salmon roughly with a fork. Add the smoked salmon and mash with a fork. Add the butter and blend with a fork. Add some of the juice from the lemon, the lemon zest, along with some salt and pepper to taste. Add the shallots, minced jalapeno, crushed pink peppercorns, and crushed red pepper. Mix thoroughly. Stir in more lemon juice, to taste.

Pack the mixture into a canning jar or other container. Press the top with plastic wrap and refrigerate for at least 2 hours and up to a day before serving for the first time. The rillettes will last up to 3 or 4 days.