

'Tis the season for Entertaining

Aleutia smoked salmon and king crab appetizers make celebrating easy and delicious.

Aleutia Smoked Salmon in a Net

Ingredients:

1-2 large russet potatoes
¼ cup Aleutia smoked salmon, chopped
½ cup sour cream
Grated lemon peel
Salt
Pepper

Directions:

Parboil potatoes, then drain and let cool for at least one hour in the refrigerator until cold. Pulse smoked salmon and sour cream together with lemon peel in food processor until well mixed. Preheat oven to 425 degrees, lightly grease mini muffin tin cups. Peel and shred potatoes and toss with salt and pepper. Place about 1 tbsp. potato mixture in each muffin cup. Press the center of each to create an indentation in the center. Bake about 25 minutes until the edges are browned. Cool for 10 minutes. Top each with a dollop of the smoked salmon mixture. Garnish with parsley and a small slice of smoked salmon.

Aleutia King Crab on a Plank

Ingredients:

1 cup Aleutia king crab meat
¼ cup mayonnaise
1 stalk celery, finely chopped
1 tbsp. chives
1 minced shallot
Lemon juice
Salt to taste
Paprika
Dill for garnish

Directions:

Stir together crab, mayonnaise, celery chives, shallot, lemon juice and salt. Thinly slice cucumber, top with a dollop of crab meat mixture. Garnish with paprika and dill.



ALEUTIA®

Pure. Wild. Alaskan.



You can get ocean-caught Aleutia smoked salmon delivered to your door by calling 907-383-5909 or visiting the salmon marketplace at www.aleutia.org.