



# SMOKED SALMON RECIPES

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*Breakfast, Lunch, Dinner, & More*

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# SMOKED SALMON EGGS BENEDICT

2 English muffins, split  
1 large avocado, sliced  
2 T fresh dill  
1 T capers  
heirloom tomatoes, for serving  
4 large eggs  
1 T white vinegar

3 oz Smoked Salmon Lox

HOLLANDAISE SAUCE:

4 egg yolks  
1 T fresh lemon juice  
salt and black pepper  
½ cup butter, melted

**Prepare the Hollandaise sauce.** Fill a saucepan with a bit of water, low enough that mixing bowl will not touch the surface of the water. Bring the water to a low simmer. In the glass mixing bowl, whisk together the egg yolks, lemon juice, a pinch of salt and freshly ground black pepper. Whisk vigorously until thick and pale. Place the bowl over simmering water. Whisking constantly, slowly begin pouring in the melted butter, a T at a time; this process will take a few minutes. Continue cooking and whisking the sauce until it thickens to desired consistency. Remove the sauce from heat, cover with plastic wrap and keep warm.

**Toast the English muffins.** Preheat a large frying pan and melted 1 T of butter (or, use olive oil). Once the butter is melted, add the English muffins and toast on both sides.

**Poach the eggs last.** Bring a saucepan of water to low simmer and add the vinegar and season the water with salt. Break one egg at a time into a small ramekin. Swirl the simmering water in one direction, then drop the egg into the center. If saucepan is large enough, cook multiple eggs at a time. Eggs will cook for 2½ to 3 minutes. Test the egg for doneness by lifting it out of the water with a slotted spoon - the egg white should be firm but egg yolk still soft. Set the done eggs onto a paper-towel lined plate to absorb any excess water.

**To assemble the sandwich,** first layer the English muffin with sliced avocado, top with smoked salmon, follow with poached egg and generous amount of Hollandaise. Garnish top with fresh dill and capers. If Hollandaise sauce has become too thick, thin the sauce with a T of hot water and whisk.

Recipe Courtesy of Tatyana at [Tatyana's Everyday Food](https://www.tatyanaeverydayfood.com). Serves 4.



## SMOKED SALMON SCRAMBLED EGGS DELUXE

**1 T butter**  
**3-4 large eggs**, beaten  
**3-4 T milk or cream**  
**1 T chopped green onions**  
**¼ cup fresh asparagus**, cooked  
and chopped  
**2 oz SeaBear Smoked Salmon**,  
chunked—we love BeerGarden  
(pictured) or Garlic Lover's  
**Freshly cracked pepper**, to taste

Melt butter in pan over medium-low heat. Whisk together eggs and cream; add to pan. Cook and stir until eggs are cooked, but still soft. Sprinkle on all green veggies and salmon, or fold them into the eggs. Season to taste. Serve immediately.

Serves 1-2.

**TIP:** Try 1.5 t scallions instead of green onions, or avocado instead of asparagus.



## SMOKED SALMON AVOCADO TOASTS

**1-3 oz SeaBear Smoked Salmon**

**Baguette, sliced**

**Butter**

**½ avocado**

**½ t lemon juice**

**Salt & pepper, to taste**

**OPTIONAL TOPPINGS:**

- Red onions
- Capers
- Dill
- Red pepper flakes

Heat a large pan over medium-low heat. Butter the baguette slices. Toast the bread in the pan for 2-3 minutes, or until toasted. Repeat until all bread is toasted.

Mash together the avocado, lemon juice, salt, and pepper.

Spread some of the avocado mixture on each piece of toasted bread, then top with smoked salmon lox. If desired, top with chopped red onions, capers, sprigs of dill, or red pepper flakes.

Serves 2.

# SMOKED SALMON SWEET & SAVORY PANCAKE BAR

**20 pancakes, 3" rounds**

SAVORY TOPPINGS:

**3 to 6 oz Gerard & Dominique  
Gravlax  
Creme fraiche  
Basil  
Dill  
Chopped red onion  
Capers**

SWEET TOPPINGS:

**Berries, bananas, and fresh fruit  
Chocolate chips  
Maple syrup  
Assorted jams  
Honey  
Almonds or pecans**

Using a large 12"x18" cutting board, arrange pancakes down the center of the board. Fill one half of board with sweet toppings, and the other half with savory. For added dimension and interest, add some of your toppings to smaller vessels such as mini jam jars or small bowls.

Serves 3-4.





## SMOKED SALMON SALAD IN BELL PEPPERS

**4 oz SeaBear Pacific Northwest Smoked Salmon**, chunked  
**½ cup plain yogurt**  
**1 T lemon juice**  
**2 t Dijon mustard**  
**1 T capers**, drained  
**½ cup finely diced celery**  
**½ cup finely diced onion**  
**¼ cup pickle relish** (or diced cucumber), drained  
**1 large bell pepper**, halved lengthwise and interior trimmed  
**1 T chopped fresh dill** (or ½ t dried)  
**Pinch of cracked black pepper**

In a medium bowl, combine everything except bell pepper, dill, and cracked pepper. Portion salad into two halves of the bell pepper. Sprinkle on dill and pepper. Serve immediately or refrigerate.

Serves 2.



## SMOKED SALMON LETTUCE WRAPS

1 T soy sauce  
3 T seasoned rice vinegar  
½ t sesame oil  
⅜ t chili oil  
¼ t sesame seeds  
Pinch red pepper flakes  
2 to 4 large butter/bibb lettuce leaves  
1 cup broccoli slaw or shredded carrots  
4 oz SeaBear Pacific Northwest Smoked Salmon (traditional is pictured)  
2 T toasted chopped peanuts  
¼ cup chopped green onion  
2 T cilantro (optional)

Prepare dressing: In a small bowl, whisk together the soy sauce, rice vinegar, sesame oil, chili oil, sesame seeds, and red pepper flakes.

Toss the slaw, salmon, and peanuts. Add ⅓-½ cup to each butter lettuce leaf. Top with green onions. Drizzle on dressing.

Recipe by Amy Muzyka-McGuire.

Serves 2.



## SMOKED SALMON GRILLED CHEESE SANDWICH

**2 T olive oil or melted butter**  
**4 slices artisan or whole grain bread**  
**4 slices Provolone, Gruyère, or Muenster cheese**  
**1 oz Gerard & Dominique Smoked Salmon Lox**

Heat a large skillet over medium heat. Brush one side of each bread with the oil; flip breads over. Place one slice of cheese on each bread. Top with the lox, close sandwiches with the remaining cheese and bread slices.

Grill sandwiches until golden brown and cheese has melted, about 2-4 minutes per side. Serve warm.

Serves 2.



## SMOKED SALMON VEGGIE BOWL

**3 oz SeaBear Smoked Salmon**  
**1 cup brown rice or quinoa**  
**Vinaigrette-style salad dressing**

VEGETABLE TOPPINGS:

- Shredded carrots
- Chopped cucumbers
- Halved tomatoes
- Chopped onions
- Sliced avocado
- Steamed carrots

Cook brown rice or quinoa. Top with desired vegetables and smoked salmon. Toss with salad dressing.

Serves 1.

## APPETIZERS



# SMOKED SALMON, GOAT CHEESE, & CHIVE STUFFED MUSHROOMS

**Cooking spray or parchment paper**

**1 garlic clove**, minced

**½ cup panko bread crumbs**, divided

**1 log (4-5 oz) soft goat cheese**, crumbled

**¼ cup fresh parsley leaves**

**¼ cup chopped green onions**

**1 t Italian (or Greek) seasoning\***

**4 oz Pacific Northwest Smoked Salmon**, flaked

**1 lb. baby portobello or crimini mushrooms**, stems removed

Preheat oven to 375°F. Lightly spray a rimmed baking sheet, or line with parchment paper.

In a medium bowl, combine garlic, ¼ cup bread crumbs, goat cheese, parsley, green onions, Italian seasoning; fold in salmon. Spoon into mushroom caps. Sprinkle on remaining panko crumbs. Bake 15-20 minutes, until bubbly and browned.

\*Substitute ½ t each dried thyme and lemon-pepper seasoning for Italian seasoning.

Serves 10-12.



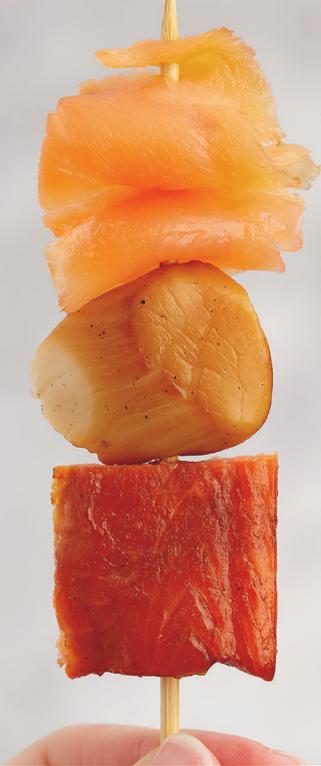


## SMOKED SALMON NAPOLEON BITES

**8 oz cream cheese, softened**  
**½ cup sour cream**  
**½ t garlic powder**  
**Zest of 1 lemon**  
**½ t salt**  
**12 oz Gerard & Dominique**  
**Smoked Salmon lox**  
**3 soft large flour tortillas**  
**1 T butter, softened**  
**¼ cup fresh dill, chopped**

Mix cream cheese, sour cream, garlic powder, lemon zest, salt, & dill; spread half on a tortilla. Top with half the smoked salmon slices. Butter 2nd tortilla, place buttered side down. Layer on remaining cream cheese mixture & smoked salmon slices. Butter 3rd tortilla, place buttered side down onto the salmon. Use a cutting board to gently press layers together. Wrap & refrigerate for 4 hours. Use a serrated knife to cut into strips, then cut each strip into squares. Courtesy [RecipeTinEats.com](https://www.recipeintinEats.com)

Serves 6-8.



## SMOKEHOUSE ON A STICK

**3 oz Gerard & Dominique  
Smoked Salmon Lox, any species  
8 oz Gerard & Dominique  
Smoked Scallops  
8 oz SeaBear Pacific Northwest  
Smoked Salmon  
Skewers**

Cut smoked salmon into bite-size pieces. Arrange on skewers for a fun party idea. The SeaBear Smokehouse on a Stick!

Makes 14-18 skewers.



## TAILGATE SMOKED SALMON BAKE

Premade pizza dough  
4 oz goat cheese or cream  
cheese  
Chives  
8 oz SeaBear Pacific Northwest  
Smoked Salmon

Shape pizza dough into a rectangle shape. Spread goat cheese over the dough and top with chives. Lay smoked salmon on top, and roll into a burrito shape. Place seam side down on a baking sheet and bake until golden brown.

Serves 6.

**TIP:** Try crescent rolls and slice into small pinwheels.



## SMOKED SALMON SPINACH & ARTICHOKE DIP

**12-16 oz prepared spinach, artichoke, and parmesan dip**

**4 oz SeaBear Pacific Northwest Smoked Salmon** (try Traditional or Garlic Lover's)

**¼ cup shredded or grated parmesan cheese**

**Minced fresh parsley, chives, or green onions** for garnish, if desired

**Crostini, bread sticks, or raw veggies** for dipping

Heat oven to 425°F. Mix dip and salmon in an oven proof baking/serving dish. Sprinkle on the cheese and bake 10-15 minutes until dip starts to bubble around the edges and cheese is melted. Garnish, if desired, and accompany with bread or veggies for dipping; serve while hot.

Serves 4-8.

**TIP:** transfer to mini slow-cooker to keep warmer; top with additional salmon if desired.

# SMOKED SALMON MARTINI

## MARTINIS:

**4 cups Garlic Mashed Potatoes**,  
see recipe below  
**12 oz SeaBear Smoked Salmon**  
**Sunflower seeds**

To assemble the martinis, scoop  $\frac{1}{3}$ – $\frac{1}{2}$  cup of garlic mashed potatoes into a martini glass. Top with 1–2 oz smoked salmon and sprinkle sunflower seeds on top.

Serves 6-12.

## ROASTED GARLIC MASHED POTATOES:

**1 head of garlic**  
**Olive oil**  
**Salt**, to taste  
**2 lbs Yukon Gold potatoes**, peeled and cut into 1" pieces  
 **$\frac{1}{2}$  cup half & half or whole milk**  
**4 T butter**

Preheat oven to 400°F. Keeping the head of garlic intact, slice off the top, revealing all of the cloves inside. Drizzle the garlic head with olive oil, and top with a pinch of salt. Wrap in foil and place in an oven-safe dish. Roast for 45 minutes, until golden. When cool, push all of the cloves out of the garlic skin. Set aside.

Place cut potatoes in a heavy pot and cover with 1" cold water. Add a heaping pinch of salt. Bring to a boil, then simmer until fork tender, about 10-15 minutes. Carefully drain potatoes and add back to pot. Add half & half, roasted garlic cloves, and butter. Mash in the pot using either a hand masher or egg beater. If too thick, add more half & half. Season to taste with more salt.



DINNER



# SMOKED SALMON CAESAR SALAD

- 1 large head of romaine lettuce**, chopped
- 8-12 oz SeaBear Smoked Salmon**, broken into bite-size pieces
- 2 cups prepared croutons**
- ½ cup parmesan cheese**, shaved or shredded

## DRESSING:

- ½ cup olive oil**
- 3 garlic cloves**, minced
- 1 T fresh lime juice**
- 2 t Worcestershire sauce**
- 1 t prepared Dijon mustard**
- Salt and freshly ground pepper to taste**

Toss the lettuce, smoked salmon, croutons, and parmesan in a large salad bowl. Combine the ingredients for the dressing in a jar with a tight-fitting lid. Shake well. Pour the dressing over the salad, mixing well. Arrange salad on plates.

Serves 4.





## SEAFOOD LOVER'S PIZZA

**4 naan bread pieces or similar flatbread**

**8 oz cream cheese or goat cheese, softened**

**2 t fresh dill, chopped**

### TOPPINGS:

**3 oz Gerard & Dominique**

**Smoked Salmon Lox, sliced into 1" pieces**

**4 oz Gerard & Dominique**

**Smoked Scallops, sliced in half**

**Capers**

**Red Onions**

Preheat oven to 425°F. Mix together cream cheese and fresh dill. Spread 2 oz on each flatbread. Bake for 5-7 minutes or until golden brown. Top with smoked scallops. Bake for an additional minute. Top with smoked salmon lox, capers, red onion, and additional fresh dill. Slice and serve.

Serves 3-4.



## COLORFUL SMOKED SALMON STIR-FRY

**1 T sesame or peanut oil**  
**3 cups total**, any combination of: snow peas, slivered onions, broccoli bits, asparagus tips, bell pepper slices, water chestnuts, bamboo shoots  
**3 T water**  
**2-4 T oyster sauce or teriyaki sauce**  
**4 oz SeaBear's Pacific Northwest Smoked Salmon** (we used BeerGarden)  
**1 t black or white toasted sesame seeds**  
**1-2 cups favorite noodles (crispy or cooked)**, or rice, if desired

Heat oil in a large frypan or wok over medium-high heat. Add vegetables; stir-fry 1 minute. Add water and continue stir-frying 1 minute or until slightly cooked. Turn off heat; add smoked salmon and oyster or teriyaki sauce. Gently stir together. Serve over favorite noodles or rice, if desired.

Recipe by Amy Muzyka-McGuire.

Serves 2-3.



## LEMONY SMOKED SALMON RISOTTO

**½ cup peas**  
**2 cups low-sodium chicken broth**, heated and kept warm  
**1 T olive oil**  
**½ cup diced onion**  
**Salt and pepper**, to taste  
**1 garlic clove**, minced  
**1 cup arborio rice**  
**½ cup dry white wine**  
**4 oz SeaBear Pacific Northwest Smoked Salmon** (we used Traditional), chunked  
**¼ cup freshly shredded parmesan cheese**  
**1 T lemon juice**  
**1 t lemon zest**

Steam peas until tender. Heat oil in a large pan over medium heat. Add onion; cook and stir until translucent, about 5 minutes. Season with salt and pepper. Stir in garlic and arborio rice; cook and stir until rice is lightly toasted, about 5 minutes. Pour in wine, stirring constantly, until liquid is absorbed, about 5 minutes. Stir chicken broth into rice, ½ cup at a time, and stirring constantly, allowing liquid to absorb completely, before adding more broth. Add peas and salmon, remove from heat. Gently stir in parmesan cheese, lemon juice, and lemon zest. Serves 2.



## SMOKED SALMON ALFREDO

16-24 oz fettuccine noodles  
½ cup butter  
2 cloves garlic, minced  
1½ cups heavy cream  
1¾ cups parmesan cheese,  
shredded  
½ t salt  
¼ t pepper  
4 oz SeaBear Smoked Salmon,  
flaked  
Parsley (optional)

Cook pasta according to package directions. Melt butter in a large saucepan over medium-low heat; add garlic and cook 1-2 minutes. Add heavy cream, simmer for 5 minutes until slightly reduced. Add cheese, salt, and pepper. Stir to incorporate and melt cheese. Add the cooked pasta to the sauce. Mix in the smoked salmon. Serve, garnishing with more cheese and parsley.

*TIP: Add 1 t Italian seasoning with the salt and pepper.*

# SMOKED SALMON TACOS

**4-8 oz SeaBear Pacific Northwest Smoked Salmon, flaked**

**8 small tortillas**

**½ cup Cotija cheese**

**Sliced jalapenos (optional)**

SLAW:

**¾ cup freshly squeezed lime juice**

**2 Tablespoons olive oil**

**1 Tablespoon honey (Optional)**

**½ head (about 2 cups). shredded cabbage - purple, green, or a mix of both**

**¼ cup red onion, thinly sliced**

**½ cup cilantro, chopped**

**½ jalapeno, seeded & minced (Optional)**

**Salt and pepper, to taste**

CREAM SAUCE

**½ cup sour cream or greek yogurt**

**1 Tablespoon freshly squeezed lime juice**

**½ t ground cumin**

**½ t ground chili powder**

**Salt and pepper, to taste**

For slaw, mix together lime juice, olive oil, and honey. Add cabbage, red onion, cilantro, and jalapeno. Toss to combine. Season to taste with salt and pepper.

In a separate bowl, make cream sauce by mixing together all ingredients. Season to taste with salt and pepper.

To assemble, add a small base of cabbage slaw to a tortilla, about ¼ cup. Top with Smoked Salmon. Drizzle on cream sauce, then top with cotija cheese and sliced jalapenos.

Serves 2.

**TIP:** *Substitute smoked salmon for grilled fresh salmon or halibut.*



# FESTIVE PRESENTATIONS



## LOX OF LOVE BREAKFAST

**3 to 6 oz Gerard & Dominique  
Smoked Salmon, any species  
8 oz cream cheese  
Heart-shaped cookie cutter**

**Piping bag or quart sized freezer  
bag**

Using the cookie cutter, cut several heart shapes out of the lox. You can use 1 slice, or stack several slices for a thicker heart. Place on either a serving platter, or on top of a bagel. Using a piping bag, pipe the cream cheese around the shape of the heart. If using a freezer bag, fill the bag with cream cheese and push it to one of the bottom corners. Then cut a small hole in the corner of the bag where the cream cheese is, and pipe. Serve as a Valentine's Day treat!

Serves 1-2.





## SHAMROCK LOX

**1 lb Gerard & Dominique  
Smoked Salmon Lox**, any species  
**¼ cup freshly chopped dill**

TOOLS:

**Shamrock cookie cutter**

Lay entire fillet of lox on serving platter. Place cookie cutter in desired location, gently press down to hold in place, but NOT to cut through. Spread dill inside cookie cutter. Remove cookie cutter carefully, and remove any stray dill using a toothpick or small knife.

Serves 8-10.



## AMERICAN FLAG APPETIZER BOARD

**1 lb Small Purple Potatoes**  
**1 T kosher salt**  
**3 lbs cream cheese spread,**  
softened  
**1-2 lbs Gerard & Dominique**  
**Wild Sockeye Lox,** thawed,  
and allowed to sit at room  
temperature for 20-30 minutes.  
**Chopped fresh dill (optional)**  
**Crackers (optional)**

**TOOLS:**

**Piping Bag**  
**Small Star Tip**

Cook the potatoes in salted water; drain, cool, & cut into  $\frac{1}{2}$ " slices, crosswise. Cut a piece of parchment paper to fit a 12"x18" wooden board. Fill a pastry bag fitted with a small star tip with 1 lb of cream cheese. Pipe and spread a thin layer of cheese spread in a 6.5"x9.5" rectangle in the upper left corner of the parchment. Arrange the potatoes in rows on top. Pipe cream cheese in the spaces in between the potatoes to create the stars for the flag. Starting from the top, make a line of rolled lox. Then, pipe a large stripe of cream cheese below. Repeat. Serves 12-20.

Tom Savidge,  
SeaBear Founder



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