



Smoked Salmon Rillettes

Yield: 1 Quart

Ingredients:

1 lb. smoked salmon
 $\frac{3}{4}$ c. unsalted butter, softened
 $\frac{1}{2}$ c. shallots or scallions, chopped
 $\frac{1}{2}$ c. parsley, chopped
2 t. lemon zest
Salt and pepper to taste

Method:

1. Roughly chop salmon and combine with remaining ingredients.
2. Adjust seasonings with salt and pepper.
3. Serve with toast points, sliced cucumber, sour cream, snipped chives and caviar (optional)!