Smoked Salmon Rillettes

Yield: 1 Quart

**Ingredients:**
- 1 lb. smoked salmon
- ¾ c. unsalted butter, softened
- ½ c. shallots or scallions, chopped
- ½ 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)!