



# Recipes by Hubert Keller

## Shrimp and Salmon Ceviche

### Ingredients:

*(Yields: Makes 4 servings)*

- 1 trout, whole
- 4 cups water
- 1 ½ cups apple wood chips
- 4 tablespoons kosher salt
- 2 tablespoons olive oil
- Smoked Trout Salad
- ½ large red onion, diced
- 4 tablespoons dill, chopped
- 1 cup celery, peeled, diced
- 1 cup apples (red, green or both), diced
- 1 cup walnuts
- 1 cup mayonnaise
- 1 smoked trout
- Salt and Pepper

### Directions:

It's easy to make smoked foods at home with a stovetop smoker. Camerons stovetop smokers ([www.cameronscookware.com](http://www.cameronscookware.com)) cost only \$50 and can be used for smoking poultry, seafood, beef and many other foods. 1. Create a brine by dissolving the salt in the water.

Lay the whole fish in a non-reactive pan, and pour the brine over it so that it is completely submerged. Let sit a room temperature for 1 hour.

Prepare your smoker by removing the rack and putting the apple wood chips in the bottom. Replace the rack, cover tightly, and place over low flame until smoking and ready.

Preheat oven to 300 F.

Remove trout from brine and rinse off under running water. Pat with paper towels to remove excess water.

Brush one side of the trout with olive oil.

Place trout into smoker, oiled side down. Let smoker cook over low heat on stovetop for 30 minutes.

Transfer smoker into preheated oven and finish for 30 to 45 minutes, or until thoroughly cooked. The skin should be golden brown and slightly shriveled.

### Smoked Trout Salad

In large mixing bowl, combine onion, dill, celery, apples and walnuts. Add mayonnaise and stir with rubber spatula to combine.

Season generously with salt and pepper.

Cut the fillets off of the fish, and gently peel off the skin (it should come off quite easily). Break the meat up into lumps and add to salad.

Mix very gently to combine, and serve.