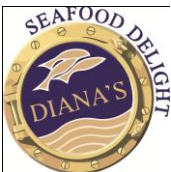


Hot smoke steelhead with nicoise potato salad

(4-6 servings)

2 16oz sides of Steelhead
1oz Sugar
1oz Salt
1 1/2lbs Baby potato or Fingerling potato (blanch)
2oz Fine French beans
2oz Nicoise or Kalamata olives
4 Hard boiled eggs (quartered)
1 Pint of Cherry or Grape tomato
1 tsp Grainy mustard
1 tbs Fresh tarragon (finely chopped)
30ml Champagne vinegar
90ml Olive Oil
Salt & Pepper – to taste.

Method – Portion Steelhead and season with salt and sugar evenly and set aside @ room temperature over night or for 8-10hrs. This method allows excess moisture to be released, so that smoke can penetrate the fish. Blanch potatoes in salted water until they are fork tender, set aside. Gently place eggs in water and turn stove on high. Carefully time eggs for 2 minutes when water comes to a boil. Turn off heat and let residual heat continue to cook eggs for 8 minutes, cool immediately in ice bath and peel and set aside. Blanch green beans in salted water for 1 1/2 minutes, cool in ice bath. Prepare vinaigrette, by first adding grainy mustard, tarragon and Champagne vinegar to bowl. Slowly drizzle olive oil in bowl, while whisking with other hand. Set aside. Preheat BBQ to 225°, by only having 1 side on. Prepare tinfoil sachet with either mesquite or apple wood chips, making sure that half of them have been soaking in water for at least 1 hour. Remove grill from side that has been turned on, poke holes and then place sachet directly on burner. Place Steelhead on side that wasn't turned on when smoke begins to appear. Steelhead should take 1 hour if temperature stays consistent. First, mix Nicoise potato salad with ingredients and vinaigrette, and place in centre of plate. Finish by placing Steelhead on top.



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