

**Salmon - Smoked**  
Macelle Lapointe – DFAIT/MAECI

**Ingredients:**

- 3/4 to 1 Pound of good Pacific Coho or sockeye sliced smoked salmon
- (I always use Pacific salmon for colour and more flavour)
- 1 Large red onion
- 1 Lemon or 2 small limes
- 1 Small jar of small capers (reserve some of the caper liquid)
- Olive oil: good olive oil but not virgin as it tends to be too heavy for this dish

**Instructions:**

- Slice salmon into 3/4 " small squares and spread on a large plate
- Sprinkle with lemon juice, olive oil and black pepper (then transfer to a container with a tight lid)
- Repeat until all salmon is in container
- Mince onion and add to salmon mixture
- Add almost the whole jar of capers and sprinkle some of the caper juice
- Add some small bits of lemon or lime to the mixture
- Shake well once fitted with lid
- (\*Note that mixture should be wet and not dry - if too dry, add bit of olive oil and lemon juice)
- Refrigerate overnight and shake container from time to time to mix well
- Serve chilled with rounds of black bread, small biscotti or water crackers
- (I have used rounds of pumpernickel bagels which works very well with this)
- You can spread a little cream cheese on the rounds of bread or bagel or serve it on the side as well