

# SALMON AND GREEN APPLE TARTARE

SERVES 8-10 Florence Melin

In medium bowl, mix fresh and smoked salmon. Add chives, red onion, and green apple, olive oil, lime juice, salt, and pepper. Mix. Voila! An easy hors d'oeuvre!

Serve in a martini shot glass, on a small plate, in a choux (small French pastry), or on a very light cracker on top of microgreens to add color. You may also top with lime zest.

## DEEDEE'S NOTES:

- To prepare in advance, Florence recommends mixing all the ingredients 2-3 hours in advance except the lime juice. Add the lime juice prior to serving as she says the lime juice will “cook” the salmon.
- Florence also says this recipe may be prepared with smoked salmon only.

## INGREDIENTS

*5 oz fresh pacific salmon, diced*  
*2.5 oz smoked salmon, diced*  
*½ bunch of chives, chopped*  
*2 tbsp finely diced red onion*  
*½ cup peeled and finely diced green apple (Granny Smith)*  
*5 tsp olive oil*  
*4 tsp lime juice*  
*½ tsp fleur de sel or kosher salt*  
*1 pinch ground pepper*  
*2 oz beet sprouts or other colorful microgreens*  
*Lime zest, optional*

