

Smoked Salmon Cocktail Tacos

Use store-bought flour tortillas and cut them out into small 3-to-4-inch rounds. Then, deep-fry the tortillas, forming them with tongs as they fry to make small shells. Inside goes our smoked salmon spread, pickled red onions, and lots of cilantro.

Ingredients:

Smoked Salmon Spread:

1 pound kippered (hot-smoked) salmon

3/4 cup sour cream

1/2 teaspoon ground cardamom

Freshly ground pepper to taste

1 lemon, zested

1/4 Cup cilantro, fine dice

Pickled Red Onion:

2 large red onions

1-1/2 cups apple cider vinegar

1/2 cup granulated sugar

Directions:

Smoked Salmon Spread:

1. Chop half of the kippered salmon in the bowl of a food processor. Add the sour cream, cardamom, cilantro, and pepper. Grate the zest of lemon into the salmon mixture as well. Process the salmon mixture until it is pureed. Transfer the puree to a large bowl. Coarsely chop the remaining salmon and add it to the puree. Mix well, cover, and refrigerate until serving time. (Other flavorings, such as fresh chopped basil, cayenne pepper or sun-dried tomatoes, can be substituted for the cardamom.)

Pickled Red Onion:

1. Peel the onions and cut off the bottom and tops. Cut the red onion in half lengthwise, and then slice the halves into 1/8-inch-thick slices. Place the onions either in a glass bowl or canning jar. Heat the vinegar and sugar together until the sugar has dissolved. Pour the hot liquid over the onion. Let the mixture cool to room temperature, then cover and refrigerate for up to a month.

**Yield:1-1/2 pounds of smoked salmon spread (24 1-ounce servings),
and 4 cups of pickled red onion.**