

## Recipe for Miso Salmon *Rillettes*

You want to make the *rillettes* at least six hours ahead so the flavors have time to blend. Tightly covered, the *rillettes* will keep up to a week in the fridge. But mine are usually gone long before that. For the mixed herbs, I used dill, parsley, and some chives. Or Dorie said you can use just cilantro.

### Ingredients:

6-8 ounces (170 to 227 grams) fresh or frozen salmon  
¼ pound (113 grams) smoked salmon  
2 scallions  
1 lemon  
zest of one lemon  
juice of ½ lemon  
½ cup (120ml) white wine  
½ cup (120ml) water  
salt and pepper for seasoning  
3 TBS softened butter  
3 TBS white miso  
1 small shallot (about 1 tsp.)  
3 TBS mixed herbs (or cilantro)  
a squirt of sriracha

### Directions:

If you use frozen salmon, bring the wine, water, the green parts of the scallions, a lemon slice, a pinch of salt to a boil in a small pan. Add the salmon, lower the heat and simmer for three minutes. If you use fresh salmon, simmer it only for one minute. Remove the pan and let it sit for ten minutes.

Drain the salmon and refrigerate for 20 minutes. Discard the cooking liquid. You can prepare the salmon the day before.

Mince the shallots, rinse them in water and pat them dry. Remove the skin and bones from the cooked salmon and tear it into bite-sized pieces. Also cut the lox into bite-sized pieces. Beat the softened butter until it is spreadable. Mix with the white miso, the grated lemon zest, and the lemon juice. Add the minced shallots, minced scallions, stir and then add both kinds of salmons, three tablespoons herbs, and the sriracha. Season with salt and pepper and put in a container with a lid. It will last for a few days.

*Guten Appetit!*

Recipe from Dorie Greenspan's *Everyday Dorie* cookbook

Adapted by [sunnycovechef.com](http://sunnycovechef.com)

