



100—334 Upper Ganges Road
Salt Spring Island British Columbia Canada V8K 1R7
SEACHANGESEAFOODS.CA



Smoked Salmon ‘Devilled’ Eggs

Servings: Makes 24 pieces/serves 8

Ingredients:

1 dozen hard boiled eggs
3 tbsp chopped fresh chives
1 tbsp chopped capers
2 tbsp olive oil
1 1/2 tbsp fresh lemon juice, plus extra to taste
227 grams (8 oz) pouch of SeaChange Smoked Sockeye Salmon
salt and pepper
fresh herbs and lemon wedges, for garnish

Preparations:

Peel the eggs and cut them in half. Remove the yolk, reserving eight of the yolks (discard the remaining four yolks, or keep them for another use). Arrange the egg halves on a paper towel-lined plate or baking sheet.

In a medium bowl, mix together the olive oil, lemon juice, fresh herbs, and capers.

Open the package(s) of SeaChange smoked sockeye salmon, drain the juice, scrape off the skin, and chop the salmon finely. Add to the herb mixture. Finely chop the reserved egg yolks and add them to the herb mixture as well.

Fold everything together gently and season to taste with salt, pepper, and more lemon juice. Fill each egg half with a heaping spoonful of the smoked salmon mixture. Cover lightly with plastic wrap and chill until you are ready to serve (up to 8 hours). Arrange the eggs on a serving plate and decorate with fresh herbs and lemon wedges.