

Salmon Rillettes

<http://userealbutter.com/2014/10/29/salmon-rillettes-recipe/>
based on recipes from [David Lebovitz](#) and [Food and Wine](#)

8 oz. salmon filet, preferably wild
salt
1 celery rib, cut into 1-inch pieces
1 leek, halved lengthwise
1 bay leaf
1 tsp whole black peppercorns
1 cup dry white wine
4 cups water
5 tbsps unsalted butter, softened and divided into 1 and 4 tablespoons
1 shallot, minced
1 tbsp olive oil
1 1/2 tbsps fresh lemon juice
2 tbsps fresh chives, chopped
4 oz. cold smoked salmon, cut into 1/4-inch strips (or you can use hot smoked salmon, but don't cut it)
1/4 tsp chili powder, smoked paprika, or freshly ground white pepper

Remove any pin bones from the salmon filet. Salt both sides of the salmon (I used 1/4 teaspoon) and let it sit for 30 minutes. Meanwhile, place the celery, leek, bay leaf, black peppercorns, white wine, and water in a medium saucepan. Bring to a boil then reduce to a simmer. Let simmer for 25 minutes. Place the salmon in the saucepan, cover with a lid, and turn off the heat. Let the salmon stand for 10 minutes. Remove the filet from the liquid (discard liquid and aromatics) and pick off any peppercorns that may have stuck to it. Cover the fish in plastic and refrigerate for 45 minutes. Remove the salmon skin and flake the fish into a bowl.

Heat 1 tablespoon of butter in a small saucepan and sauté the shallots until soft. Let cool. Mash the remaining 4 tablespoons of butter with fork or a whisk until smooth (make sure it is super smooth to avoid chunkage in the rillettes). Mix in the olive oil. Stir in the lemon juice, chives, smoked salmon, and chili powder (or paprika or white pepper). Gently fold in the flaked salmon. Season with salt to taste. Serve with crostini or crackers. Makes 2 cups. Store in refrigerator for up to 3 days.