

Smoked Trout and Fingerling Potatoes

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A hearty salad bursting with flavor, this zesty and healthy dish can be served as a meal or a side any time. Tender fingerling potatoes, flaky smoked trout, and a salad dressing bursting with the zingy flavors of mustard, horseradish, and apple cider vinegar. The unique fusion of flavors makes this dish the perfect dinner on a summer night, especially when served with a glass of white wine and a loaf of freshly baked french bread.

Ingredients:

2 lb fingerling potatoes
2 Tbsp fresh dill, chopped
1 tsp smoked paprika
2-3 Tbsp olive oil
Salt and pepper, to taste
¼ c. mayonnaise
¼ c. apple cider vinegar
2 Tbsp prepared horseradish
2 Tbsp Dijon style mustard
½ tsp honey
¼ c. olive oil
1 large bunch watercress, woody stems removed
8 large smoked trout fillets

Directions:

1. Preheat grill for direct grilling, on a very high heat.
2. In large bowl toss potatoes with olive oil, grill, paprika and salt and pepper. Place in grill basket and grill, tossing occasionally, until golden brown and cooked through, about 10 minutes.
3. In small bowl combine mayonnaise, cider vinegar, horseradish, mustard, honey and salt and pepper to taste. Whisk to combine and slowly whisk in olive oil.
4. Place grilled potatoes in large serving dish and drizzle with ½ of the dressing. Top with smoked trout, watercress, and dill for garnish and drizzle remaining dressing over dish. Serve immediately.

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