

Smoked Salmon Tartines

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Yield: 3/4 cup

GRAVLAX SAUCE

2 tablespoons Dijon mustard

1 tablespoon honey mustard

1 teaspoon whole-grain mustard

1/2 teaspoon ground mustard

1 1/2 teaspoons sugar

2 1/2 tablespoons good white wine vinegar

2 1/2 tablespoons good olive oil

1 1/2 tablespoons

grapeseed oil

2 tablespoons fresh dill, minced

1/2 teaspoon Kosher salt

SALMON

8 slices whole-grain bread, sliced 1/4-inch thick, toasted

2 ripe avocados, seeded, peeled and sliced 1/4 inch thick crosswise

1 lemon, halved

Kosher salt

freshly ground black pepper

8 slices (8 ounces) smoked salmon

1 small red onion, halved and thinly sliced crosswise

dill fronds (for serving)

Make The Gravlax Sauce: In a medium bowl, whisk together the Dijon mustard, honey mustard, whole-grain mustard, ground mustard, sugar and vinegar. In a small measuring cup, combine the olive and grapeseed oils. Slowly add the oil mixture to the mustard mixture, whisking constantly, until emulsified. Stir in the dill and salt. Set aside.

Place the toasted bread on a cutting board and overlap slices of avocado on each piece of bread, using a quarter to half an avocado for each, depending on the size of the avocado and the bread.

Sprinkle the avocado with lemon juice, then sprinkle with salt and pepper. Place one large slice of salmon on top, ribboning to fit. Drizzle it with a tablespoon of the Gravlax sauce.

Garnish with some red onion. Sprinkle with the dill fronds, salt and pepper.

Serve with extra Gravlax sauce on the side.

Per Serving (excluding unknown items): 1937 Calories; 67g Fat (30.3% calories from fat); 162g Protein; 184g Carbohydrate; 28g Dietary Fiber; 156mg Cholesterol; 8629mg Sodium. Exchanges: 10 Grain(Starch); 17 Lean Meat; 2 1/2 Vegetable; 1/2 Fruit; 7 Fat; 1/2 Other Carbohydrates.