

Spicy Smoked Alaska Pollock Dip



Preparation Time: 30 minutes

Cook Time: 30 minutes

Servings: Serves 4

Ingredients:

16 oz Alaska pollock filets, refreshed

1 tbsp kosher salt

2 tbsp roasted garlic or garlic confit

¼ cup mayonnaise

¼ cup crème fraîche (or sour cream)

1 tbsp Gochujang (Korean chili paste)

1 tbsp fish sauce

2 tbsp canola oil

1 tbsp chili powder (like Korean coarse chili powder, gochugaru)

1 tbsp cilantro leaves

1 tbsp bonito flakes

Description:

Recipe by Chef Rachel Yang

"Pollock might be underrepresented here in US, but it's immensely popular in other countries like Korea. Often compared to cod, it's flaky and lean. Salting and hot smoking the fish bring another dimension to its natural flavor. Spicy, smoky, and creamy dip makes it easy appetizer or spread." - *Chef Yang*

Salt pollock filets with kosher salt for about 30 minutes. Set the smoker at 250° F and hot smoke the fish for 30 minutes. Peel the skin and reserve the flesh.

Put flesh in the food processor with roasted garlic or garlic confit, mayonnaise, crème fraîche, gochujang, and fish sauce. Pulse until well blended.

Make smoky chili oil by toasting chili powder in canola oil until amber brown.

Place the pollock dip in a shallow bowl and garnish with bonito, cilantro and smoky chili oil.

Serve with crackers, bread or vegetable crudites. Also great on toast for breakfast with soft boiled eggs on top.