

Recipe by Julia Heffelfinger

Lemony Smoked Trout Dip

Serves 4



This creamy, smoked trout dip is phenomenal when served alongside a thimble of crisp, chilled vodka. The fresh lemon zest, dill, and crunchy pickles cut through the richness of the smoked fish and yogurt for a nicely balanced bite. For the best consistency, be sure to use a full-fat Greek yogurt or skyr. Serve the dip with an assortment of crudité, crackers and pumpernickel or rye bread for spreading.

$\frac{3}{4}$ cup full-fat plain Greek yogurt

$\frac{1}{2}$ cup mayonnaise

8 ounces boneless hot-smoked trout, skin and bones removed, flaked into bite-size pieces

$\frac{1}{4}$ cup finely chopped cornichons or dill pickles, plus 1 Tablespoon pickle brine

2 Tablespoons finely chopped dill, plus small sprigs for garnish

2 teaspoons lemon zest (from 1 large lemon), plus 2 Tablespoons fresh lemon juice

Kosher salt and pepper

Raw or pickled vegetables, such as cucumbers, radishes, celery and endive leaves, for serving
Crackers and rye or pumpernickel bread, for serving

1. In a medium bowl, gently combine the yogurt, mayonnaise, trout, pickles, pickle brine, dill, lemon zest and juice. Season with salt and pepper and add more lemon juice, if needed.
2. Spoon the dip into a serving bowl and garnish with more chopped pickles, fresh dill and ground black pepper. Serve with vegetables for dipping and crackers or slices of pumpernickel bread.

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MAKE AHEAD The dip can be prepared in advance and refrigerated overnight.