

# SMOKED TROUT-AVOCADO DIP

Prepared by: David Kenner, June 2019

Source: Bon Appetit, Basically, May 2018

2 – 3 oz tins smoked trout

2 scallions

1 lemon

1 TBSP mayonnaise

1 tsp kosher salt, divided

½ medium, ripe avocado

Fresh ground black pepper

Crackers, for serving

1. Pour off excess oil from **2 trout tins**, then place trout in a medium bowl.
2. Thinly slice **2 scallions** on a diagonal. Add half to bowl with trout; reserve remaining scallions for serving.
3. Using a microplane, finely grate **half of lemon** into bowl with trout.
4. Cut lemon into quarters and remove any seeds. Squeeze 2 quarters over trout mixture.
5. Add **1 Tbsp. mayonnaise** and **½ tsp. salt** and toss gently to combine.
6. Finely chop **½ avocado**. Transfer to a small bowl. Squeeze juice from remaining 2 lemon quarters over. Season with remaining **½ tsp. salt**.
7. Top dip with **avocado** and a few **grinds of pepper**. Serve with **crackers** alongside.

