

# Semiahmoo Smoked Salmon

by Jim Irvine

The following recipe and photos were provided by Jim Irvine from the Pacific Biological Station, Fisheries and Oceans Canada, in Nanaimo. The recipe was adapted from one served at the Cannery, a former Vancouver seafood restaurant.

## Method

- 1 Catch salmon (Fig. 1).
- 2 Smoke salmon (I prefer a cool smoke, which when frozen keeps well for months) (Fig. 2).
- 3 Assemble ingredients.
- 4 Melt 2 tablespoons of butter in a frying pan, add shallot, and sauté until translucent.
- 5 Add smoked salmon, sauté quickly, and add avocado (Fig. 3).
- 6 Add brandy and light with a match (Fig. 4).
- 7 Add cream and remaining butter. Cook on medium heat until thick.
- 8 Add dill and lemon juice, and remove from heat.
- 9 Season to taste, and use as a spread on crackers, french bread, etc.
- 10 Enjoy (Fig. 5)!

## Ingredients

3 tablespoons butter  
1 small shallot, diced  
500 g smoked salmon, cut into thin strips  
1 avocado, peeled and sliced  
2 tablespoons brandy  
¼ cup whipping cream  
Dill to your taste (fresh, if possible)  
Juice from a freshly squeezed lemon  
Salt and pepper



Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5



James (Jim) Irvine has been a research scientist with Fisheries and Oceans Canada (DFO) since obtaining his PhD at the University of Otago (NZ) in 1984. Initially focusing on salmonids in freshwater, he shifted to ocean related research about 15 years ago. He worked in Hokkaido for 6 months and has mentored Japanese scientists. Jim has held various positions at DFO including Chair of the Pacific Scientific Advice Review Committee, Science lead during the development of Canada's Wild Salmon Policy, and co-chair of the Fishery Oceanography Working Group. Jim has authored approximately 175 scientific publications, of which about 50 are peer-reviewed. An active member of the NPAFC scientific community since 2003, particularly on the Stock Assessment Working Group, he currently represents Canada on the Science Sub-committee. Jim enjoys kayaking, fishing, curling, and skiing. He lives on a small island in Nanaimo Harbour where he is trying to improve his cooking skills.