

Smoked Fish Dip

Brine

½ cup of brown sugar
1 litre water
2 tbsps salt
400 grams of oily fish ie fresh mackerel or tuna

Ingredients

Smoked fish
¼ onion
¼ red capsicum
1 fresh green jalapeno chilli
3 gherkins
150 grams softened cream cheese
Black pepper for seasoning

Method

Brine: Place fish in salt / sugar brine for ½ an hour and drain. Pat dry with paper towel and place in smoker for 35 minutes

For the dip: place the fish in a food processor on pulse until fish crumbles into pieces (not too fine) Empty fish into a mixing bowl. Place onion, capsicum, chilli and gherkin into food processor and pulse until chopped, Again not too fine. Place vegetable mix with the fish in the mixing bowl. Fold in softened creamed cheese and black pepper, lightly mix until evenly blended with fish and vegetables. Place the dip mixture into a serving bowl and serve with crackers.