

Smoky Salmon Pâte for Armadillo Mould

Serves: 2-3 cups

Preparation Time: 10-15 mins

Category: Appetizer - Cold

Ingredients:

12 oz. (340g.)	Wild or pink salmon skinless, boneless, cooked or canned salmon
8 oz. (227g.)	Cream cheese - room temperature
¼ tsp.	Liquid smoke (Colgin Natural Hickory flavour)
1 tsp.	Red onion - grated/minced
½ lemon	Juice freshly squeezed
½ tsp.	Dry dill weed or 1-2 tsp fresh dill
½ tsp.	Freshly ground pepper
½ tsp.	Sea salt - freshly ground
1 tsp.	Prepared creamed horseradish - Tesco brand in UK
2 tsp.	Plain gelatine - softened in ¼ cup warm water (Dr. Oetker Gelatine Sachet sold at Tesco)
1 tbsp.	Smoked salmon - minced

Utensils:

Bowls, can opener, whisk or spoon

Directions:

1. In a medium bowl, whip salmon, cream cheese, liquid smoke, minced onion, dill- weed, pepper, salt and horseradish together until smooth.
2. Mix in softened gelatine and minced salmon.
3. Spray Shelley mould with Pam and line with plastic wrap, making sure to push plastic into mould.
4. Spoon salmon pate into Shelley mould on top of the plastic wrap. Fill the mould tightly, push all air out. Cover top with extra plastic wrap.
5. Refrigerate 4-6 hours or overnight. May make 3 days in advance of serving.
6. To unmould, unwrap plastic on top. Place a serving plate on top of exposed pate and turn mould upside down onto serving plate. Pull on the plastic tightly then lift off the mould to uncover the shape.

Serve with crackers, bagels, or with toast. Keeps for 1 week.

NOTE:

1. May use a small bowl instead of a mould.
2. Decorate with almonds, olives and parsley.
3. May double or triple recipe.

Shrimp Pâte for Crayfish Mould

Serves: 4-6

Preparation Time: 20mins

Category: Appetizer - Cold

Ingredients:

0.7 oz. (20g.)	Knox or any brand of unflavoured gelatine
3 oz. (85g.)	Concentrated Tomato soup
3 oz. (85g.)	Mayonnaise (Store bought)
5.5 oz. (156g.)	Shrimp, defrosted, shells and veins off, chopped coarsely
3 oz. (85g.)	Cream cheese at room temperature
¼ cup	Red Onion - finely chopped
¼ cup	Celery - chopped
½ tbsp.	Horseradish
¼ cup	Cold water

Utensils:

3-4 quart saucepan, measuring cups and spoons, 6 cup mould - preferably crayfish shaped.

Directions:

1. Soften the gelatine in ¼ cup of cold water.
2. Heat the soup to boiling and stir in the gelatine mix.
3. Soften the cream cheese and put into the soup mix.
4. Add the other ingredients.
5. Make sure the shrimp cooks.
6. Stir, then pour into a greased mould.
7. Refrigerate for 24 hours before serving.

NOTES : Prepare a day ahead of time; make sure shrimp are thawed before adding to #4.