

## Smoked or Poached Salmon Mousse with Dill Sauce

Recipe courtesy Paula Deen



**Prep Time:** 20 min    **Level:** Intermediate    **Serves:** about 6 cups  
**Inactive Prep Time:** 8 hr 0 min  
**Cook Time:** hr min



### Ingredients

- Butter or mayonnaise, for greasing mold
- 1 envelope unflavored gelatin
- 1/4 cup cold water and 1/2 cup boiling water, for gelatin
- 1/2 cup mayonnaise
- 1 tablespoon fresh lemon juice
- 1 tablespoon fresh lime juice
- 1 tablespoon grated onion
- 2 drops hot sauce
- 1/2 teaspoon paprika
- 1 teaspoon salt
- 2 cups poached or smoked salmon, flaked into small pieces
- 2 tablespoons capers drained
- 1 cup whipped cream
- Lemon slices
- 1 bunch parsley, washed and dried
- Special equipment: fish mold

### Dill Sauce:

- 1 English cucumber, peeled, grated, and drained for 1 hour
- 1 cup sour cream
- 1 cup mayonnaise
- 1 tablespoon fresh lemon juice
- 1 small clove garlic, minced
- 1 teaspoon salt
- 2/3 cup fresh dill, finely chopped

### Directions

Grease a 6-cup fish mold with butter or mayonnaise. Soften the gelatin in 1/4 cup cold water. Add 1/2 cup boiling water and stir well, until the gelatin has dissolved. Add the mayonnaise, lemon juice, lime juice, onion, hot sauce, paprika, and salt and mix well. Fold in the salmon and capers. Add the whipped cream and continue folding until everything is well combined. Pour the mixture into the prepared mold. Cover with plastic wrap and chill in the refrigerator for 8 hours or overnight.

To make the dill sauce, combine all the ingredients in a medium bowl. Cover with plastic wrap and chill for at least 1 hour.

When ready to serve, unmold the mousse onto a large plate. Take the lemon slices and create a "tail" on the back of the fish. Surround the mousse with parsley. Serve the dill sauce in a glass bowl next to the salmon mousse.

