Touring Acme was a smoked-fish lover’s dream. The fish is so fresh—we are talking only the best—from wild salmon to chubs caught in American lakes. After being cleaned and filleted, the fish is cured or dry rubbed. This process can take up to a week for some varieties of fish.

After it’s cured, the fish is ready to be smoked. Acme uses both cold smoke and hot smoke. Salmon is always cold smoked, and it’s done over wood chips at temperatures around 72°F. Hot-smoked fish is baked until 145°F. The result of both kinds of smoking is moist, flaky, and smoky.

From the smoker, the fish is instantly chilled, packaged, and shipped off to all parts of the US.

If you happen to be in Brooklyn on a Friday morning, you must drop by their Fish Friday when the factory is open and they sell all their amazing smoked fish.

For more information, visit acmesmokedfish.com.

Whitefish Salad with Eggs & Spring Onion

My take on the classic salad sandwich, this is a mix between egg salad and whitefish salad.

Serves 6

- 2 lbs smoked whitefish, filleted
- ½ cup mayonnaise
- ½ cup sour cream
- 4 eggs, hardboiled, peeled, and chopped
- 3 spring onions, thinly sliced
- 1 tablespoon fresh minced chives
- juice from ½ lemon
- salt & pepper, to taste

1. Remove the skin from the fish, then use a fork and remove all bones. 2. Place the fish in a bowl and add mayonnaise, sour cream, eggs, spring onions, chives, and lemon juice. 3. Mix well and season with salt and pepper.

This will keep up to 7 days in the fridge.

Pasta with Smoked Salmon, Lemon, & Dill

Serves 4

- ½ lb pasta (I used spaghetti)
- 2 tablespoons olive oil
- ¼ lb smoked salmon, shredded
- grated lemon zest from 1 lemon
- 2 tablespoons chopped dill
- salt & pepper, to taste

1. Bring salted water to a boil in a large pot, add pasta, and cook till al dente. 2. Drain water and place the pasta in a large bowl. 3. Add olive oil, salmon, lemon zest, and dill. 4. Mix gently and season with salt and pepper.

Serve warm.

Corn Chowder with Smoked Trout

Serves 4

- 2 tablespoons olive oil
- 1 small yellow onion
- 1 large potato
- 1 leek, chopped (only the white parts)
- 2 cups fresh corn kernels
- 2 oz smoked trout, no bones
- 4 cups vegetable stock
- 1 cup cream
- salt and pepper, to taste
- 4 oz smoked trout, in pieces
- fresh dill

1. Heat oil in a large pot. 2. Sauté onion, potatoes, and leeks until the onion is soft. 3. Add corn, trout, and stock, and let the soup simmer for 15 minutes. 4. Pour most of the soup into a blender and process until smooth. 5. Pour back into the pot and add cream. 6. Bring to a boil and simmer for 5 minutes. 7. Season with salt and pepper.

Serve in bowl with the smoked trout and dill.

Blinis with Sturgeon

Makes about 24

- ¼ cup warm water
- 1 teaspoon dry yeast
- ½ cup full fat yogurt
- 1 tablespoon melted butter
- 1 large egg, separated
- ½ cup plain flour
- pinch of salt
- crème fraîche
- ½ pound smoked sturgeon
- fresh dill
- lemon zest
- salt and pepper, to taste

1. Pour water in a bowl and sprinkle with the yeast. Let stand until foamy. 2. In a large bowl, mix together yogurt, butter, and egg yolk. 3. Add the water with yeast, flour, and salt, and mix well. 4. Cover with plastic and let stand for 30 minutes. 5. Beat egg white until it becomes stiff peaks. Stir gently into the mixture. 6. Heat a pan and cook the mixture into tablespoon-sized pancakes. They will take about 2 minutes on each side. 7. Place on a tray and add crème fraîche, sturgeon, chives, and lemon zest. 8. Finish with some salt and pepper.
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Top: Pasta with Smoked Salmon, Lemon, & Dill
Bottom: Whitefish Salad with Eggs & Spring Onion
Crostinis with Smoked Pepper Mackerel
Makes 24

24 thick slices of baguette
glug of olive oil
½ lb smoked mackerel
cucumber, thinly sliced
½ small red onion, thinly sliced
fresh dill

1. Heat the oven to 375°F. 2. Place all the baguette slices on a baking tray and drizzle with oil. 3. Bake until golden. 4. Place on a tray and top with mackerel, cucumber, onion, and dill.

Fennel & Smoked Tuna Salad
Serves 4

1 fennel bulb, cut very thinly and placed in a bowl of iced water
¾ lb of smoked tuna
20 cherry tomatoes, cut in half
grated lemon zest from 1 lemon
juice from ⅓ lemon
glug of olive oil
salt & pepper, to taste

1. Place the fennel, tuna, tomatoes, and lemon zest in a bowl and mix together. 2. Pour in the lemon juice and olive oil, and sprinkle with salt and pepper.

Double Salmon Burgers
Serves 4

1 lb fresh salmon, boneless, skinless, and cut into cubes
3 oz smoked salmon, cut into pieces
1 tablespoon chopped dill
grated zest of 1 lemon
1 teaspoon Dijon mustard
pinch of pepper
butter
4 brioche buns, sliced
1 small cucumber, thinly sliced
1 small red onion, sliced
sour cream, for serving

1. Place the fresh salmon, smoked salmon, dill, lemon zest, mustard, and pepper in a blender and process until coarse. 2. Form mixture into 4 large patties. 3. Let them stand in the fridge 1 hour before continuing. 4. Heat some butter in a pan and cook the burgers for 2 minutes on each side. Serve on a bun with cucumber, red onion, and sour cream.
Crostinis with Smoked Pepper Mackerel

Blinis with Sturgeon