

SMOKED SWORDFISH DIP

1¼ pound smoked swordfish (or trout)
1/3 cup mayonnaise
1/3 cup Japanese mayonnaise, (kewpie)
1 Tablespoon cilantro, roughly chopped
¼ cup red onion, minced
¼ cup capers, strained, finely chopped
¼ cup celery, minced
2 Tablespoons pickled red fresno chiles, minced
zest of 1 lemon
salt – to taste

Pick apart swordfish with your hands to make pieces about the size of a nickel. Place all ingredients in bowl. Gently fold together using a rubber spatula. Serve with taro chips, crackers or raw vegetables. Yield 2 pounds.