

1.518.249.4750
4269 U.S. 9, Hudson, NY 12534



nysteelhead.com
info@nysteelhead.com

NEW YORK STEELHEAD & CRUNCHY RADISH TARTARE

From Our Food Group, llc / 8 north broadway restaurant / 273 Kitchen / chef Constantine Kalandranis

A variation of a “tartare” using New York Steelhead & great ingredients

Ingredients

- 1 lb fresh New York Steelhead, dice into cubes
- 1 red onion, minced
- 1 Tbsp scallion, minced
- 1/2 cup diced black, watermelon or daikon radish
- 1 lime juiced
- 1 Tbsp fresh dill
- 1 pinch celery seed
- 3 Tbsp extra virgin olive oil
- Salt/pepper
- Shaved veggies and toast/pita for garnish

Instructions

1. In a bowl, combine all ingredients except steelhead.
2. Allow all flavors to macerate for 3 minutes.
3. Fold in steelhead and gently toss to allow the flavors to combine.
4. Taste and re-season with more salt, lime or olive oil depending on taste.

Serve with shaved veggies, grilled toast/pita and olive oil.