

Smoked Spanish Mackerel Dip

Oscar · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

8

Description

This smoked mackerel dip is delicious. A friend catches Spanish mackerel in South Florida and fillets it for us. He delivers it and we spend the day smoking 10 pounds of fish. We vacuum pack what we don't need and freeze it for later. It keeps very well for months in a freezer. How long? We don't know because we make this dip so often. Can't find smoked mackerel? There are YouTube videos that teach you how to smoke your own. Serve with an assortment of crackers, toasts, celery, and carrots.

Ingredients

- 3 smoked Spanish mackerel fillets
- skin and bones removed - 1 cup olive oil mayonnaise (such as Hellman's®) - ¼ cup ketchup - 1 chipotle pepper in adobo sauce
- liquid reserved - ½ red onion
- coarsely chopped - 1 ½ tablespoons cilantro paste - 1 small lemon
- juiced - 2 teaspoons fine sea salt (such as Alessi®) - 1 teaspoon ground black pepper

Instructions

1. Place mackerel
2. mayonnaise
3. ketchup
4. chipotle pepper with 1 teaspoon adobo sauce
5. onion
6. cilantro paste
7. lemon juice
8. sea salt
9. and pepper into a food processor and process until thoroughly combined. Transfer mixture to a plastic container with a lid and refrigerate until thoroughly chilled
10. 1 to 2 hours. Serve. Tips Please feel free to use varieties other than the mayonnaise
11. salt
12. or cilantro listed. These are what we prefer. The food processor is by far the quickest way to make this recipe
13. but if you don't have one
14. you can use a blender too. Just add the wet ingredients first
15. then the fish
16. and then the remaining ingredients. Remember to scrape down the sides often.