



BRISTOL BAY
SOCKEYE SALMON

SMOKED SALMON POT PIE

Recipe by Maya Wilson of Alaska From Scratch

This is the ultimate comfort dish: rich, smoked salmon filling beneath pillowy chive biscuits; it's the perfect meal for a cozy night.

SERVINGS: 4

Ingredients:

For the filling:

- 2 tablespoons butter
- 1 onion, finely chopped
- 1/4 cup all-purpose flour
- 2 cups chicken broth
- 1 cup milk
- 1 1/2 cups canned smoked salmon, drained and flaked
- 1 1/2 cups frozen peas and carrots
- 1 tablespoon fresh dill, finely chopped
- 1 teaspoon lemon zest
- Freshly cracked black pepper

For the chive drop biscuits:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons sugar
- 2 tablespoons finely chopped fresh chives
- 6 tablespoons cold butter
- 1 1/4 cups buttermilk
- Freshly cracked black pepper
- Old Bay seasoning

Directions:

1 To make the filling: In a 12" cast-iron skillet, melt the butter over medium heat. Cook the onion, stirring frequently, for 3 minutes, or until translucent. Sprinkle in the flour and cook, stirring constantly, for 1 to 2 minutes (this helps eliminate a "floury" taste in your filling, so don't skip this step).

2 Pour in the chicken broth and milk and stir until combined. Increase the heat to medium high and bring the mixture to a gentle boil. Reduce the heat to low and simmer for 10 minutes, stirring occasionally as the mixture thickens. Add the smoked salmon, peas and carrots, dill, and lemon zest. Season to taste with cracked black pepper.

3 Note: Smoked salmon is often quite salty on its own, so do not add salt to the filling until after adding the smoked salmon and checking the salt level. The filling may not need any salt. Preheat the oven to 425 F.

4 To make the chive drop biscuits: Meanwhile, in a mixing bowl, stir together the flour, baking powder, baking soda, salt, sugar, and chives. Using a pastry blender, cut in the butter until the mixture is crumbly. Add the buttermilk, stirring until the mixture just comes together and forms a thick, sticky dough (be careful not to overwork the dough; this is the key to a fluffy biscuit).

5 To assemble the pot pie, drop the biscuit dough in 1/4-cup dollops onto the top of the pot pie filling. Sprinkle the biscuits with black pepper and Old Bay seasoning to taste. Bake for 18 to 20 minutes, or until the biscuits are golden and the filling is bubbly. Serve promptly.

Find more delicious wild sockeye salmon recipes at www.bristolbaysockeye.org.