

# Good Eats Recipes

## Cucumber, Smoked Trout & Pickled Beet Salad

### What You Need:

16 oz. GOOD EATS pickled beets, sliced

1/4 cup sour cream

freshly ground black pepper

1 smoked trout fillet, skin and bones discarded and fish broken into 1/2-inch pieces (about 1/2 cup)

1/4 cup fresh small dill sprigs

1 cucumber, quartered lengthwise and cut crosswise into 1/4-inch- thick slices (about 2 cups)

1 small onion, sliced thin (about 1/2 cup)

### Directions:

In a sieve set over a bowl drain beets, reserving 1/4 cup juice, and halve beet slices. In a bowl whisk together reserved beet juice and sour cream and season with pepper and salt. Stir in half of trout, half of dill, beets, cucumber, and onion and season with pepper and salt. Top salad with remaining trout and dill. Chill salad, covered, until cold, about 30 minutes.