

SMOKED MACKEREL & BACON SALAD

Serves 2 as a main course or 4 as a starter



Ingredients

- 1 **Smoked Mackerel** - skinned
- 4 Rashers **Smoked Bacon**
- 3 handfuls of Rocket Leaves
- 1 Crunchy apple
- 1 Medium Beetroot – roasted and diced
- Mustard Vinaigrette
- 8 Baby New Potatoes

To make the vinaigrette combine **olive oil**, wine vinegar, French mustard (and/or grainy mustard), brown sugar, **Halen Môn Sea Salt** and pepper.

Boil the potatoes until cooked but still firm.

Meanwhile chop the **Smoked Bacon** into small pieces and fry until crispy. Cut the hot potatoes as you would like them and then drizzle over the vinaigrette.

Dice or slice the apple and sprinkle it over the warm dressed potatoes with the rocket, beetroot and **Smoked Bacon**.

Finally add the **Smoked Mackerel** as fillets or flaked to finish this warm and inviting salad.

This recipe has been generously shared by Elisabeth Fewings.