



## SMOKED MACKEREL AND BACON SALAD

Try our take on Nigel Slater's easy to assemble Mackerel and Bacon Salad using Black Mountains Smokery produce. Serves 4.

### INGREDIENTS

- 1 small sweet red onion
- 3 tbsp Fino White Balsamic Vinegar
- 500g small waxy potatoes
- 1 x 250g Black Mountains Smokery Smoked Streaky Bacon
- 2 x 200g Black Mountains Smokery Smoked Mackerel Fillets

#### *For the dressing*

- 2 tsp Tracklements Smooth Dijon mustard
- 1 heaped tsp nonpareille capers
- 2 tbsp Fino White Balsamic Vinegar
- 6 tbsp Fino Extra Virgin Olive Oil
- 4 sprigs of dill

### INSTRUCTIONS

Preheat the grill to a medium high heat and line a baking sheet with greaseproof paper.

Peel and finely slice the onion into rings. Put into a small bowl with the balsamic vinegar and set aside for 10 minutes or more to take the sting out of the onion.

Boil the potatoes in salted water for 15 minutes until they are cooked and grill the bacon until crisp.

Take the skin off the mackerel and flake into a large bowl. In the meantime make the dressing. Spoon the mustard into another bowl. Add the capers to the mustard and pour in the white balsamic vinegar; add a little pepper and a few glugs of olive oil. Give it a stir.

Chop the dill and add half to the dressing and half to the bowl with the mackerel and then take the softened onions out of the vinegar and add to the dressing.



Drain the potatoes, slice them in half and tip into the dressing to absorb. Mix together and then spoon over the flaked mackerel.

Snip little squares of the crisp bacon over the salad and toss it together before serving.