

SMOKED BACON & SMOKED MACKEREL SALAD

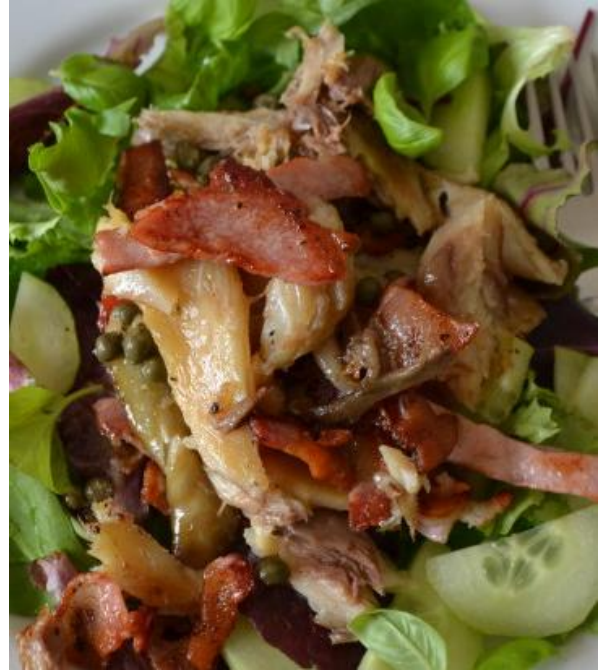
Serves 2, as a main course or 4, as a starter

Ingredients

- 1 [Smoked Mackerel](#), skinned
- 4 Rashers [Smoked Bacon](#)
- 8 Baby New Potatoes
- 1 Medium Beetroot, roasted and diced
- 1 Crunchy apple
- 3 handfuls of Rocket Leaves

For the Mustard Vinaigrette -

- [Fino Olive Oil](#)
- Wine vinegar
- [Dijon Mustard](#)
- Brown sugar
- [Halen Môn Sea Salt](#)
- Black pepper



To make the vinaigrette - combine the [Fino Olive Oil](#), wine vinegar, [Dijon Mustard](#) (and/or grainy mustard), brown sugar, [Halen Môn Sea Salt](#) and black 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 - enjoy!

This recipe has been generously shared by Elisabeth Fewings.