



Martini Glass Salmon Tartare

3/4 pound salmon, cut into 1/4-inch dice

2 tablespoons Dijon mustard

2 tablespoons pureed canned chipotles

1/4 cup capers, drained

1/4 cup scallions

3 tablespoons olive oil

3 tablespoons finely chopped cilantro

1/4 cup tequila

8 fried tarro chips (store bought in bag)

Cilantro leaves

Lords Of Salt Chardonnay salt

Lemon

Rub a cut lemon around the rim of a chilled martini glass. Dip the glass, upside down, in the Chardonnay salt. You might need to crush the salt to make it small enough to stick to the rim.

Combine all ingredients except tequila and chips in a medium bowl. Divide tartare among martini glasses, drizzle with tequila and garnish with chips and cilantro leaves.