



# SMOKED FISH

# Purchasing

## - GUIDE -

PRODUCT	NO OF PEOPLE				RECOMMENDATIONS
	2	6	10	20	
<b>SMOKED SALMON</b>	1 (4oz Pack)	1 (4oz Pack) and 1 (8oz Pack)	2 (8oz Packs) or 1 (16oz Pack)	2 (16oz Packs) and 1 (8 oz Pack)	Generally, a smoked salmon slice weighs 1oz. A 4oz package would generally have four slices. Two slices make a nice serving.
<b>SMOKED WHITEFISH</b>	1 (Vacuum Packed Portion)	2 (Vacuum Packed Portions)	1 Large Whitefish	2 Large Whitefish	Two ounces of fish per person is a typical serving. Our fans may disagree
<b>SMOKED WHITEFISH SALAD</b>	1 (8oz Tub)	2 (8oz Tubs)	1 (2 Lb Tub)	1 (8 oz Tub) and 1 (2 Lb Tub)	Four tablespoons smeared on a bagel is our recommendation
<b>KIPPERED SALMON</b>	4 ounces	12 ounces	20 ounces	40 ounces	Two ounces of fish per person is a typical serving. Delicious source of omega 3s. Leftovers make a great salad mixed with mayo, purple onions and dill.
<b>SMOKED BAKED SALMON SALAD</b>	1 (8oz Tub)	2 (8oz Tubs)	1 (2 Lb Tub)	1 (8 oz Tub) and 1 (2 Lb Tub)	Four tablespoons smeared on a bagel is our recommendation
<b>SMOKED WHITING</b>	1 Fish	1 Fish	2 Fish	3 Fish	Two ounces of fish per person is a typical serving. Delicious source of omega 3s. Leftovers make a great salad mixed with mayo and a grainy mustard.
<b>SMOKED TROUT</b>	1 Fish	1 or 2 Fish	2 Fish	4 Fish	Two ounces of fish per person is a typical serving. Our fans may disagree. Mayo spiked with horseradish adds a little zing.
<b>SMOKED MACKEREL</b>	1 Fillet	2 Fillets	3 Fillets	5 Fillets	Two ounces of fish per person is a typical serving. Our fans may disagree. Deviled eggs pair well with smoked mackerel.
<b>SMOKED BLACK COD (SABLE)</b>	4 ounces	12 ounces	20 ounces	40 ounces	Two ounces of fish per person is a typical serving.
<b>PICKLED HERRING</b>	1 (12 oz Jar)	1 (12 oz Jar)	1 (32 oz Jar)	1 (12 oz Jar) and	A 2 oz serving with pumpernickel or other hearty rye is a classic treat. (ice cold vodka optional)