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FOOD & DRINK

# Fish Dip Recipes for Summer

Call them pâtés if you must, but these seafood snacks are as easy as a day at the beach. Recipes for fish and white bean spread, crab-urchin dip and smoked fish pâté will fit in equally well at an elegant cocktail party or a Fourth of July beach barbecue

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By MATTHEW KRONBERG  
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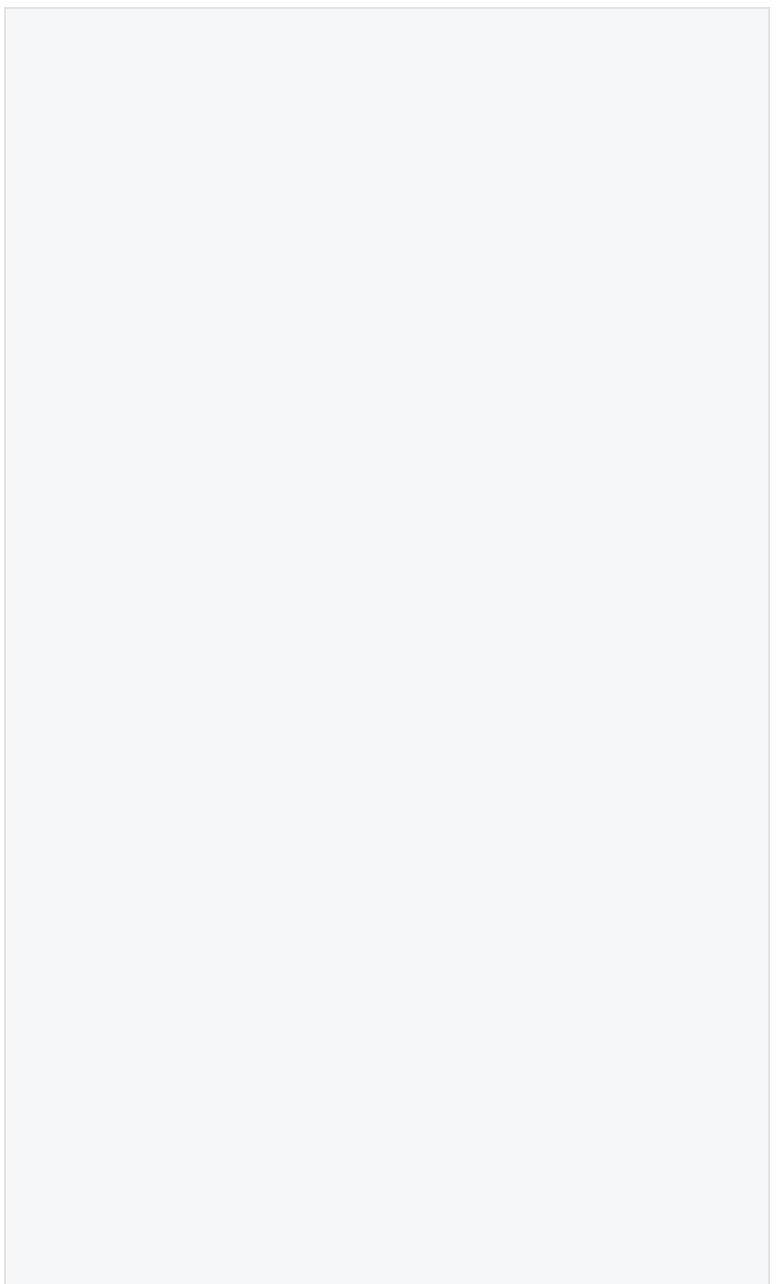


LET'S SEA | From top: smoked fish pâté; fish and white-bean spread; crab-urchin dip. Armando Rafael for The Wall Street Journal, Food Styling by Heather Meldrom, Prop Styling by Stephanie Hanes




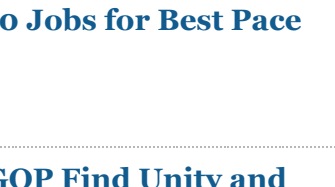
**THE DIFFERENCE BETWEEN** a seafood dip and a seafood pâté has more to do with context and state of mind than with technique or ingredients. If you're wearing flip-flops and holding a Corona and your bathing suit is still damp, you're having dip. If you're sporting white bucks and sipping Muscadet beneath the dizzyingly high ceiling at chef Mike Lata's Charleston, S.C., seafood hall the Ordinary, you're eating smoked fish pâté.

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The pâté at the Ordinary is an elegant and flexible riff on the Florida fish-shack classic—one that can easily be made at home with whatever your local catch happens to be. "Our go-to species currently are all kinds of jacks—amberjack, rudderfish and even pompano," said Mr. Lata. "Trout and salmon also work, though we don't get



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those here in Charleston."

Here are three seafood recipes that will fit in equally well at an elegant cocktail party or a beach picnic—whatever you choose to call them.

### FISH AND WHITE-BEAN SPREAD

*Puréed beans make this spread both hearty and dairy-free.*

**Total Time:** 5 minutes **Makes:** 2½ cups

In a food processor, chop **1 clove garlic** and **1 teaspoon fresh thyme leaves**. Add **8 ounces smoked fish** and pulse 3 or 4 times. Add **1¼ cups (a 15-ounce can) drained and rinsed cannellini beans**, **2 tablespoons lemon juice**, **3 tablespoons olive oil** and **hot sauce to taste**. Process until smooth, 30 seconds. Serve chilled or at room temperature, with crackers, or on a sandwich in place of tuna salad.

### CRAB-URCHIN DIP

*Edouardo Jordan, chef de cuisine of Seattle's Bar Sajor, uses Dungeness crab for this dip but recommends using whatever is fresh and local. "I'm from the South, so I love blue crabs, but since I'm on the West Coast I use what is available," he said.*

**Total Time:** 15 minutes **Makes:** 2 cups

**PREPARE POTATO:** Peel and finely grate **1 medium Yukon Gold potato**. Boil grated potato in lightly salted water until tender, about 4 minutes. Drain and let cool to room temperature.

**MAKE SEA-URCHIN MAYONNAISE:** Blend **1 lobe (25-35 grams) fresh sea urchin** with **½ cup mayonnaise**.

**MAKE DIP:** In a mixing bowl, lightly crush potatoes with the back of a fork. Add **¾ cup picked Dungeness or other crabmeat**, **½ cup sea-urchin mayonnaise** and **2 tablespoons blanched, chopped haricots verts or samphire (sea beans)**. Mix well. Serve chilled or at room temperature with **rye crackers** or **potato chips**.

—Adapted from Edouardo Jordan of Bar Sajor, Seattle

### SMOKED FISH PÂTÉ

*At the Ordinary, this pâté is served with pumpernickel toast points. A sleeve of saltines works well, too.*

**Total Time:** 10 minutes **Makes:** 3 cups

Using your hands, shred **12 ounces smoked fish**. (Wear gloves if you wish, or put the fish in a large Ziploc bag and shred the fish inside the bag). Transfer fish to a mixing bowl and combine with **½ cup crème fraîche**, **1 cup cream cheese**, **1 tablespoon lemon juice**, **1 tablespoon minced shallots**, **1 teaspoon chopped chives** and **Tabasco sauce to taste**.

—Adapted from Mike Lata of the Ordinary, Charleston, S.C.

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