

**Poached Salmon Cheesecake with Dill Pickle Topping
from the 2008 St. Joe Pickle Festival Cook-off**

submitted by Terry Richardson

Ingredients:

-Crust

- 1/2 cup grated Parmesan cheese
- 1 cup fine dried bread crumbs
- 1/2 cup melted unsalted butter

Filling

- 1 tablespoon olive oil
- 1/2 cup finely chopped onions
- 1/2 cup finely diced red peppers
- 1/2 cup finely diced green peppers
- 2 teaspoons minced garlic
- 1 pound cream cheese, (2-8oz. packages) at room temperature
- 4 large eggs
- 1/4 cup heavy cream
- 1 teaspoon salt
- 1/2 to 1 teaspoon fresh black pepper, to taste
- 1/2 cup grated Gruyere or smoked Gouda cheese
- 1/2 pound fresh salmon, poached
- 1 teaspoon dill

Topping

- 1 cup sour cream
- 1/2 cup fine chopped Dill Pickles
- Fresh dill sprigs

Directions:

Preheat oven to 325 degrees F. In a 10-inch spring form pan combine the Parmesan cheese, bread crumbs and melted butter together. Firmly press the mixture into the bottom of pan.

Bring 3 cups of water to a boil. Add 1 tsp. dill weed. Turn off heat. Add salmon and poach 5-7 minutes until cooked. Remove from pan and cool. When cool, flake the salmon.

In a saute pan, over medium heat, heat the olive oil. When the olive oil is hot, add the onions and peppers. Saute the vegetables for 2 minutes. Stir in the garlic and remove from the heat and cool completely. Using a mixer beat the cream cheese on medium speed until creamy, scraping the sides with a spatula to incorporate all the cream cheese. Process the cream cheese until smooth. With the machine running add the eggs, one at a time. Add the cream, salt and black pepper. Stir the mixture until incorporated. Fold the vegetable mixture, cheese, poached salmon and dill into the cheese mixture. Re-season the mixture if needed. Pour the cheese mixture into the prepared pan. Place the pan on the middle rack in oven and bake for 1 hour or until the cheesecake is set in the center. Remove the cheesecake from the oven and cool.

In small mixing bowl, stir the sour cream and dill pickles together. Season the mixture with salt and pepper. Fold in the chives. Before slicing, pour sour cream mixture on top, spread to edges. Garnish with fresh dill sprigs. Serve with crostini or crackers.