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THE **L.A.**
COOKBOOK

RECIPES FROM THE BEST
RESTAURANTS, BAKERIES, AND BARS
IN LOS ANGELES

RIZZOLI
NEW YORK



Maury's Bagels / Whitefish Salad

Jason Kaplan has filtered East Coast nostalgia through a California food lens—one sharpened during his years at both Gjelina Take Away and Gjusta in Venice. The result is a lovingly hand-rolled bagel, baked in micro batches. After slathering on the cream cheese, a whitefish bagel isn't without shaved red onion and a layer of Jason's quick pickles. He slices Persian cucumbers thinly on a mandoline, sprinkles them with a small amount of sugar, then splashes on the vinegar and tosses. There you have it: instant seasoned cukes that will hold for a few days in an airtight container.

SERVES 4 TO 6

1 pound high-quality smoked whitefish

½ cup labneh (or yogurt, sour cream, dairy-free Kite Hill cheese)

1 tablespoon cream cheese (or dairy-free Kite Hill cream cheese)

1 tablespoon minced green onion

1½ teaspoons finely chopped dill

Zest of ½ lemon

1½ teaspoons fresh lemon juice

¼ to ½ teaspoon finely grated horseradish (fresh or jarred)

Freshly ground black pepper

Put all the ingredients in a bowl and combine with a fork, but not to a total mush. Keep an eye out for, and remove, any bones. Keep refrigerated in an airtight container for up to two to three days.