

Shad Salad & Shad Melt Sandwich Recipes

Shad Salad (mix in a bowl)

- 2 half-pint jars of canned shad, drained (use plain, not smoked)
- ½ cup mayonnaise (or less to taste)
- 1/3 cup of finely chopped celery (about 1 rib)
- 2 Tablespoons red minced onion
- 2 Tablespoons sweet pickle relish (or dill)
- 1 Tablespoon fresh lemon juice
- 1 clove garlic minced
- ½ teaspoon salt
- ¼ teaspoon fresh ground pepper

Shad Melt Sandwich

Ingredients

- Shad Salad
- 2 slices of brioche, sourdough or rye bread
- Thin slices of sharp cheddar (or a cheese of your choice)
- Butter

Preparation

1. Heat a frying pan to medium-high heat.
2. Butter one side each of the slices of bread.
3. Place first slice of bread butter-side down in the hot pan.
4. Spread a scoop of shad salad on top.
5. Top with slices of cheese.
6. Add the other slice of bread butter side up.
7. Melt the cheese by placing a lid on the top of the frying pan. Usually when you start to hear the bread sizzling, the bread is browned and ready to flip over. Keep a close eye on them so that they do not burn. Adjust heat down to medium if needed to prevent burning.
8. Flip and brown the other side of the bread.

Notes

Don't know what to do with all the bony shad you keep catching? Can it in half-pint mason jars to dissolve the bones. Then, enjoy it on a sandwich, salad, toasted baguette, or crackers. It is very similar to canned tuna, just not as strong in flavor. Substitute it in any canned tuna or salmon recipe and see how surprised you will be at the mild taste of canned shad!