

Wild Rice Blinis with Herring Tartare – Gibbs-California Wild Rice

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- **Yield:** 10 Servings

Recipe courtesy of: California Wild Rice Advisory Board

Ingredients

- 4 cups [California Wild Rice](#) *cooked*
- 1/2 cups [fresh herbs](#) *minced*
- 4 [eggs](#)
- 1 cup [dry bread crumbs](#)
- 1 tsp [salt](#)
- [freshly ground pepper](#) *to taste*
- [sunflower oil](#)
- 1 oz [fresh chives](#)
- 14 oz [herring fillets](#) *drained and minced*
- 1/3 cup [challots](#) *minced*
- 2/3 cup [sour cream](#)

Instructions

1. Mix wild rice, herbs, eggs, breadcrumbs, salt and pepper. Form into 30 patties; fry in oil until crisp.
2. Chop enough chives to yield 5 T; cut remainder into 2 cm lengths.
3. Mix herring and shallots, spoon onto serving plates; sprinkle with chopped chives.
4. Arrange 3 Blinis on each plate; garnish with chive pieces and a dollop of sour cream.

- **Course:** [Entrée](#)