



Marinated Sockeye Salmon with Crispy Shallots and Capers

By Chef Therese Gorsich

INGREDIENTS

- Two 7.5-ounce cans Sockeye (Red) salmon
- 1/4 cup Olive Oil/ or enough to cover the bottom of a skillet to 1/4 inch
- 3-4 small shallots, finely sliced
- 2 Tablespoons capers
- 2 Tablespoons Sherry Vinegar

DIRECTIONS

1. Open the canned salmon and place into a bowl.
2. Put the olive oil in a skillet and put on medium heat.
3. Lay the capers on a paper towel to drain.
4. Also lay out a paper towel on a plate to put the fried shallots onto when they're done.
5. Thinly slice shallots (onions, leeks, garlic can be substituted) using a mandolin or sharp knife. (Save the ends for stock!)
6. Now test to see if the oil is hot by putting in one piece of shallot. You should see lots of bubbles around shallot (if they burn too quickly you can always turn the heat down).
7. If the oil is ready sprinkle in 1/3 of the shallots. Stir. They are done when most of the bubbling subsides and they are getting a little brown color. Scoop them onto the paper towel with a slotted spoon. They will be soft at this point. Don't worry! They will crisp up as they cool.
8. Repeat, in 2 batches with remaining shallots
9. When the shallots are finished, add the capers to the oil. Cook until most of the bubbling subsides (the caper buds will also open up, like flowers)
10. Add 2 Tablespoons of vinegar (I use sherry, but any kind will work)
11. (I also like to add a pinch of red chili flakes for heat)
12. Then pour caper mixture over the salmon and top with crispy shallots
13. Enjoy!