

Copper River Bang Bang Salmon

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Ingredients

Bang Bang Sauce:

- 1 cup mayo
- 2 tbs Thai Sweet Chili Sauce
- 1/2 tbs Sriracha
- 1 tsp honey
- 1 tsp soy sauce

Cucumber Pickle:

- 1/2 English cucumber thinly sliced in a small bowl

Just before serving add:

- 1/8 cup Seasoned Gourmet Rice Vinegar (I keep mine chilled although its not necessary, it keeps the pickle crunchy)
- A pinch of Gochugaru flakes (Korean red chili) or red pepper flakes

For the Salmon:

- 3/4 lb Skinless Copper River salmon, pin bones removed, cut into 3/4 inch cubes
- 1/2 cup or more of corn starch
- Oil for frying and a deep fryer or dutch oven for frying. (I have a Fry Daddy, it keeps the perfect temperature)

Instructions

- Heat the oil to 350° F
- Pat the salmon dry and toss with corn starch, gently shake excess with a sieve
- Fry in batches until done, do not overcook. A 6" round mesh skimmer is handy for removing batches of fish from the deep fryer
- Place in a stainless bowl lined with paper towel to absorb extra oil until all the fish is fried
- Remove paper towel and toss gently with Bang Bang sauce just to cover
- Serve immediately

Garnish: Finely chopped chive or the green tops of spring onion & a shake of Black Sesame seeds. Serve with the chilled cucumber pickle and extra sauce.

- *Assemble all ingredients before cooking
- *Serves 4 as an appetizer
- *Prep & cook time approximately one hour

Allergens: Egg, Soy, Fish.



COPPER RIVER
Wild Alaska King, Sockeye & Coho

www.CopperRiverSalmon.org

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