

Copper River Salmon Inari Bombs

By Diane Wiese



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Ingredients

For Salmon Balls:

- 3/4 lb Copper River Sockeye skinless boneless chopped finely.
- 4 green onions finely sliced green part only
- 1/2 cup cilantro leaves finely chopped
- 1 garlic clove minced
- 1/2 tsp minced ginger
- 1 1/2 tsp. soy sauce
- 1 1/2 tsp. sesame oil
- 1 tsp. chili crisp with the oil
- 1 tsp. red curry paste
- 1 T sweet chili sauce
- 4 T panko breadcrumbs

For the Sushi Rice and Aburagge

- 2 cups short-grain Japanese rice washed twice & cooked according to directions, chill & mix in 2~3 T Seasoned Rice Vinegar
- 16 Aburagge pouches (Aburagge is Japanese deep-fried tofu pouches)

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For the sauce:

- 1/2 cup soy sauce
 - 2 T sesame oil
 - 4 T honey
 - 2 T seasoned rice vinegar
 - 1 T chili crisp with the oil
 - 2 tsp. fresh ginger grated
 - 1 T black sesame seeds
 - 2 T finely chopped green onion
- In a small saucepan, combine the first 6 ingredients, bring to a gentle boil to release flavors and cool. Add the green onion and sesame seeds

Instructions

Preheat oven to 400 degrees. Line a baking sheet with parchment paper and spray with cooking spray. Finely dice salmon. Combine all remaining ingredients except the breadcrumbs in a bowl. Add this mixture to the chopped salmon and stir in the breadcrumbs. Form into 16 meatballs and arrange on prepared baking sheet. Bake for 8~10 minutes.

To assemble:

Pat the Aburagge dry on paper towels, gently open them up, fill with rice, top with a meatball and drizzle with sauce. Garnish with black sesame seeds and finely sliced green onion. Serve the extra sauce for dipping.

Serving suggestion:

Tobiko (flying fish eggs) would make a nice crunch on top & pickled ginger on the side, served bento box style with chopsticks



COPPER RIVER
Wild Alaska King, Sockeye & Chinook

Check out the video of Diane's
Inari Bomb recipe here:

