

Copper River Salmon Inari Bombs

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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
- tbs sweet chili sauce
- 4 tbs panko breadcrumbs

For the Sushi Rice and Aburaage

- 2 cups short-grain Japanese rice washed twice & cooked according to directions, chill & mix in 2 -3 T seasoned rice vinegar
- 16 Aburaage pouches (Aburaage is Japanese deep-fried tofu pouches)

For the sauce:

- 1/2 cup soy sauce
- 2 tbs sesame oil
- 4 tbs honey
- 2 seasoned rice vinegar
- 1 tbs chili crisp with the oil
- 2 tsp fresh ginger grated
- 1 tbs black sesame seeds
- 2 tbs finely chopped green onion

Instructions

- 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

- Preheat oven to 400° F
- 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 Aburaage 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 & Coho

www.CopperRiverSalmon.org

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