



BRISTOL BAY
SOCKEYE SALMON

PICKLED WILD SALMON WITH RED ONIONS & BEETS

SERVINGS: 6 half-pint jars

Ingredients:

Read the recipe all the way through before beginning. To serve; drain pickling juice from the jar.

2 pounds Alaska sockeye salmon fillet, skinned, pin bones removed, cut into 1-inch cubes

1 cup kosher salt

2 cups distilled white vinegar

2 cups water

1/4 cup olive oil

1/4 cup pickling spices

2 cloves garlic, thinly sliced

1/4 cup sugar

6 half-pint jars with lids

1/4 cup 1/4-inch-thick, half-slices red onion (1/4 to 1/2 ounce per jar)

12 thin slices cooked beet (1/2 to 3/4 ounce per jar)

6 large sprigs dill

1 jalapeño, cut into 6 rings

Directions:

1 Place salmon pieces in a single layer in a hotel pan and sprinkle evenly with kosher salt. Let sit for 1 hour refrigerated, then rinse with cool water and drain well.

Pickling liquid:

2 Combine vinegar, water, olive oil, spices, garlic, and sugar in a stainless steel saucepan. Bring to a simmer then remove from heat and let cool. Refrigerate until ready to assemble jars.

Blanching the salmon:

3 In a large saucepan bring 2 quarts of water to a simmer. Add salmon and cook for 1 to 1 1/2 minutes or until just barely cooked. With a slotted spoon remove salmon from poaching liquid and cool in refrigerator.

Assembly:

4 Line up jars and evenly divide ingredients into them in the following order: half the salmon; 3 to 4 fluid ounces pickling liquid with some of the spices; red onions; beets; jalapeño rings; remaining half of the salmon cubes; and dill. Top off with remaining pickling liquid to cover salmon. Close lids tightly and refrigerate jars on a sheet pan for a minimum of 48 hours before serving. (Label and date sheet tray.) Pickled salmon will keep, refrigerated, for up to 1 week.

Note: This is not a preserving method; the jar is for presentation only and this must be considered a fresh-pickled item.

Find more delicious wild sockeye salmon recipes at www.bristolbaysockeye.org.