

Wild Alaska Sockeye Salmon Cakes with Spicy Turmeric Garlic



Preparation Time: 30 minutes

Cook Time: 10 minutes

Servings: 4

Ingredients:

SPICY TURMERIC GARLIC:

Grapeseed or avocado oil, as needed, for shallow frying

6 to 8 garlic cloves, thinly sliced

2 jalapeños or serrano chilies, stemmed and thinly sliced

1/2 teaspoon turmeric

SALMON CAKES:

1 heaping cup 1/2-inch diced Alaska Grown parsnip (about 2 medium)

1 heaping cup diced Alaska Grown golden beet or carrot (about 2 medium)

Oil from making Spicy Turmeric Garlic

1/4 cup finely minced Alaska Grown celery

1-1/2 teaspoons finely chopped jalapeño or serrano chilies

1 green onion, thinly sliced

2 cans (7.5 oz. each) or 1 can (14 oz.) wild Alaska sockeye salmon, deveined with skin and bones removed

Salt and Fresh ground black pepper, to taste

2 Alaska Grown eggs, lightly whisked

CUCUMBER YOGURT:

1 cup Alaska Grown cucumber

1 cup plain yogurt

Maldon Sea Salt, if desired

8 small fresh Alaska Grown cabbage leaves

Description:

SPICY TURMERIC GARLIC:

Pour oil to about 1/2-inch high in a heavy-bottom pan and place over medium heat. When oil is hot but not smoking, add garlic and jalapeño; stir occasionally until golden and crisp. Stir in turmeric. Using a slotted spoon, remove garlic and jalapeño into a small bowl; set aside. Strain remaining oil through a sieve, discarding any solids. Use strained oil for roasting vegetables and salmon cakes.

SALMON CAKES:

Preheat oven to 400°F. Spread parsnips and beets evenly on a parchment-lined rimmed baking sheet. Drizzle with some of the strained oil from making the Spicy Turmeric Garlic. Roast for 20 to 25 minutes or until fork tender; transfer to a large bowl. Add celery, jalapeño, and green onion. Stir in salmon; season with salt and pepper, to taste. Stir in eggs just to combine. Form into 8 patties.

Pour a light coating of oil from Spicy Turmeric Garlic into a large skillet over medium-high heat. Add salmon cakes and cook about 2 minutes until golden brown on one side. Gently turn over and cook another 2 to 3 minutes. Sprinkle with Maldon flake salt, if desired. Serve warm on cabbage leaves, topped with Spicy Turmeric Garlic and Cucumber Yogurt.

CUCUMBER YOGURT:

Blend cucumber and yogurt. Refrigerate until serving.

Recipe by Chef Kim Sunée, author of “A Mouthful of Stars” and “Trail of Crumbs”

“Make the Spicy Turmeric Garlic first so you can use the strained oil for roasting the vegetables and cooking the cakes.”