

Alaska Salmon Cakes with Spicy Turmeric Garlic



Preparation Time: 0 minutes

Cook Time: 45 minutes

Servings: 4

Ingredients:

Spicy Turmeric Garlic:

Grapeseed or avocado oil, for shallow frying

6 to 8 cloves garlic, thinly sliced

2 jalapeños or Serrano chiles, stemmed and thinly sliced

1/2 teaspoon ground turmeric

1. Pour oil to about 1/2-inch high in a heavy-bottom pan and place over medium-high heat. When oil is very hot but not smoking, add garlic and jalapeño; turn once or twice until golden and crisp (if it burns, start over). Add turmeric and stir. Using a slotted spoon or spider, 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 frying salmon cakes.

Salmon Cakes:

1 heaping cup diced Alaska Grown parsnip (about 1 medium)

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

Oil from making Spicy Turmeric Garlic

1/4 cup finely minced Alaska Grown celery (about 1 stalk)

1 1/2 teaspoons finely chopped jalapeño or serrano (about 1 to 2)

1 green onion, minced

2 (6-ounce cans) wild Alaska Sockeye Salmon (remove and discard any bones or skin)

Salt and fresh ground black pepper, to taste

2 Alaska Grown eggs, lightly whisked

Cucumber Yogurt:

1 Alaska Grown cucumber

2 cups plain yogurt

Serve with: Fresh Alaska Grown cabbage leaves; Maldon flake salt; Spicy Turmeric Garlic; Cucumber Yogurt

Description:

Grate cucumber and mix into yogurt.

Preheat oven to 400°. Spread parsnip and beet evenly on a parchment-lined rimmed baking sheet. Drizzle with some of the strained oil from making the Spicy Garlic Turmeric. Roast for 20-25 minutes or until fork tender. Remove vegetables to a cutting board; give them another chop; add to a mixing bowl. Add celery, jalapeño, and green onion. Stir in salmon; season lightly with salt and pepper; taste and add more salt and pepper, as needed. Stir in egg to just combine.

Pour a light coating of oil from Spicy Turmeric Garlic into a large skillet over medium-high heat; if needed, add a bit more grapeseed or avocado oil. Form salmon mixture into 8 round cakes/patties. When skillet is hot (cakes will sizzle when pan is hot enough) add salmon cakes. Cook about 2 minutes until golden brown on one side. Gently turn and cook another 2 to 3 minutes. Sprinkle with Maldon flake salt. Serve warm in cabbage leaves, topped with Spicy Turmeric Garlic and Cucumber Yogurt.

Recipe by Kim Sunee, Author of "A Mouthful of Stars" and "Trail of Crumbs", Anchorage, AK