

## Pickled Wild Alaska Salmon with Red Onions and Beets in a Jar



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**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 Coho or Sockeye Salmon fillet, skinned, pin bones removed, cut into 1-inch cubes

1 cup kosher salt

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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

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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

### Description:

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:** 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.

**Blanch the salmon:** 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:** 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.

## **Scandi Martini**

Makes 1 drink

1/4 ounce aquavit

2 1/2 ounces vodka

Garnish: fat orange peel disk, and tiny dill sprig

Measure the aquavit and vodka into a mixing glass. Fill with ice, cap, and shake. Strain drink into a chilled martini glass. Spritz oils from orange peel disk over drink, and then discard peel. Garnish with dill.