

## Classic Alaska Surimi Salad



**Preparation Time:** 20 minutes

**Cook Time:** 10 minutes

**Servings:** 3-4

### Ingredients:

1 lb. Alaska surimi seafood  
Kosher salt and freshly ground pepper  
2 whole lemons  
4 whole sprigs of tarragon plus 1 tablespoon minced fresh tarragon leaves, divided  
1/4 cup mayonnaise, preferably homemade, plus more to taste  
1 tablespoon Dijon mustard, plus more to taste  
1 tablespoon minced fresh parsley leaves  
1 tablespoon minced fresh chives  
1/2 cup red onion, finely diced (about 1/2 medium onion)  
1/2 cup celery, finely diced (about 2 stalks)  
1 medium clove garlic, minced

### Description:

1. Preheat a sous vide cooker to 130°F. Meanwhile, season surimi with salt and pepper. Slice a lemon into 1/8-to 1/4-inch slices. Place the surimi in a large zipper-lock bag or vacuum bag and add lemon slices and whole tarragon sprigs. Remove air from zipper-lock bags by closing the bags, leaving the last inch of the top unsealed. Slowly lower into a pot of water, sealing the bag completely just before it fully submerges. If using a vacuum bag, seal according to manufacturer instructions. Cook for 20 minutes (the surimi should be warmed through and infused with lemon and tarragon flavor).
2. While the surimi is in the sous vide bath, add 2 tablespoons juice and 1 teaspoon zest from remaining lemon to a large bowl. Add mayonnaise, mustard, minced tarragon leaves, parsley, chives, red onion, celery, and garlic and mix with a rubber spatula. Keep refrigerated until surimi is ready.
3. When surimi is done, remove from bags and discard tarragon stems and lemon slices. Cut surimi into 1/2-inch pieces and add to bowl with mayonnaise mixture. Fold gently to combine. Season to taste with salt and pepper. Add more mayonnaise, mustard, or lemon juice to taste if desired. Serve with lettuce or in sandwiches.