



CITRUS SALMON SLAPS

'Community Through Cooking'

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INGREDIENTS:

Salmon

- 8 oz salmon filet
- ¼ cup of soy sauce
- 1 tsp pickled ginger, chopped
- 2 tsp toasted sesame seeds

Soy-Citrus Sauce

- 2 tbsp soy sauce
- 1 tbsp orange juice
- 1 tbsp lime juice

Hot Oil Mixture

- 2 tbsp canola oil
- 1 tbsp sesame oil

Garnish

- 1 tbsp cilantro leaves, chopped
- 1 jalapeño, sliced

RECIPE:

This is a Tim Cushman recipe, a master at preparing raw fish. It's unique because the hot oil cooks the raw salmon just slightly, while the orange & lime juice adds a light, citrusy flavor.

Start by cutting up your salmon filet into 1/8-inch-thick slices, each about a 1 ½ inch long. Toss the fish with the ¼ cup of soy sauce in a mixing bowl. While that is sitting, mix your 2 tablespoons of soy sauce with the orange and lime juice to create the soy-citrus sauce. Set it aside for later.

Next, drain the excess soy sauce from your mixing bowl and arrange the salmon slices on your serving plate. On top of each slice (or what I call a slap), place a pinch of your pickled ginger.

In a small saucepan, heat up the canola & sesame oil until it begins to smoke. At this point, drizzle the hot oil mixture over the salmon slaps. Then, spoon some of the soy-citrus sauce on top.

Finally, garnish each piece with a bit of cilantro, some toasted sesame seeds, and sliced jalapeños for a little added spice. Enjoy your slaps!

-Al

