
Alaskan Salmon Ceviche with Orange, Capers & Chiles

Serves: 8 As an appetizer

Ingredients:

1 pound skinless Alaska Salmon, cut into 1/2-inch cubes or slightly smaller
2/3 cup fresh lime juice
2/3 cup fresh orange juice
1 medium red onion, chopped into 1/4-inch pieces
1 large fresh poblano chile
2 large oranges, seedless
2 Tbsp capers, drained
1/3 cup fresh cilantro, chopped, plus some leaves for garnish
salt, as needed
2 generous cups frisée lettuce (what you'll get from 1 small head)
French bread, thinly toasted slices or crackers, for serving



Directions:

MARINATING THE SALMON. Place the salmon in a 1 1/2-quart glass or stainless steel bowl and stir in the lime and orange juices and onion. You'll need enough juice to cover the salmon and allow it to float somewhat freely. Cover and refrigerate for 2 hours, until a piece of salmon looks "cooked" about halfway through - it'll still be translucent pink inside. Drain off all but a little of the juice.

THE FLAVORINGS. Roast the poblano on an open flame or on a baking sheet 4 inches below a very hot broiler, turning until the skin is evenly blistered and blackened, about 5 minutes for an open flame, 10 minutes for the broiler. Cover with a kitchen towel and let stand for 5 minutes. Rub off the blackened skin, then pull or cut out the stem and the seed pod. Tear open and quickly rinse to remove stray seeds and bits of skin. Cut into 1/4-inch pieces and place in a large bowl. Cut away the orange rind and all the white pith. Cut out the all-orange, no-white-pith segments: with a small sharp knife cut between the segment-dividing white membranes, releasing perfect little segments (called supremes). Cut the segments in half and add to the bowl. Stir in the capers, cilantro and marinated salmon (with the remaining juice). Taste and season with salt, usually about 1/2 teaspoon, then cover and refrigerate if not serving immediately.

SERVING. Divide the frisée among 8 martini glasses or small decorative bowls. Spoon the ceviche into the center of the lettuce and lay on a leaf of two of cilantro. Serve with toasts or crackers.

ADVANCE PREPARATION. This ceviche is best made the day it is served. After marinating the salmon, the flavorings may be successfully added 4 or 5 hours ahead, but only spoon the ceviche onto the lettuce when ready to serve.

Recipe By:

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