

Fresh Salmon Caviar

At least 1 skein reasonably fresh mature salmon eggs

1/3 c Diamond Crystal kosher salt (if you use sea or table you need less as it is finer)

1 quart water

Rinse the skeins briefly in cold water.

Heat the quart of water with the salt until the salt is fully dissolved and the water is hot and steaming but not boiling (just about too hot to keep a finger in).

Turn off the heat, add the skein of eggs, weight to keep it submerged and let it soak for 30 minutes.

This will make the eggs slightly more resilient and make the membrane holding them together very fragile and easier to see.

Remove the eggs (reserving the brine) and gently pick out the membrane and rinse the eggs with warm water (you may need to pick and rinse several times, but it is pretty easy).

Return the cleaned eggs to the brine just until they clear (the fresh water will have made them slightly cloudy) around a minute or two.

Swirl the brine and pour off any floating eggs and protein bits.

Drain and store cool (the fridge works well--we've had them keep for just over a week this way).

<http://www.kwiaht.org/FoodSecurity.htm>