

Salmon Cubes, Vietnamese Style

Serves 1 | Active Time: 15 minutes | Total Time: 15 minutes

Swick

Chef's Notes

This is an easy hors d'oeuvre to serve with an aperitif.

Preparing the salmon cubes

Using a sharp knife, remove the skin from the salmon and cut the fish into 1-inch cubes. You should have around 16 cubes. Sprinkle the cubes with salt and sugar and toss them well. Let sit, covered, for 10 minutes.

Step 1: Preparing the salmon cubes

- 1 (5-ounce) salmon belly fillet
- ¼ teaspoon kosher salt
- ¼ teaspoon granulated sugar

Step 2: Preparing the sauce and adding the salmon

- 2 teaspoons toasted sesame oil
 - 2 teaspoons oyster sauce
 - 1 teaspoon Sriracha or other hot sauce
 - 2 tablespoons chopped chives, plus more for serving
- In a small bowl, combine the sesame oil, oyster sauce, and Sriracha. Add the salmon and chives and stir well to coat the cubes with sauce.

Step 3: Serving

- 2 teaspoons sesame seeds, for serving
- Arrange the cubes on a serving dish and sprinkle with the additional chives and with the sesame seeds. Place a toothpick in each cube and serve immediately.