

CHIEF O'NEILL'S SALMON DISH

INGREDIENTS

4 10-oz. fresh salmon filets

POTATO BOXETY

2 large baking potatoes, peeled and shredded

1 garlic clove, minced

1 small red onion, diced

1 bunch green onions, chopped

1 egg

½ cup cooked bacon (about 6 strips), chopped

½ cup all-purpose flour

LEMON CAPER SAUCE

1 shallot, minced

4 tbsp. butter

1 lemon, juiced

½ cup white wine

4 tbsp. capers

1 cup heavy cream

salt and pepper to taste



Salmon: Salt and pepper fish filets and roast in a pre-heated 350F oven for 10 minutes.

Potato Boxety: Sauté garlic, red and green onion, and bacon for about 3-4 minutes on high heat, then cool slightly. Add flour, potatoes and egg then completely blend all ingredients and form into eight 3" diameter pancakes. Fry on medium heat for 3-4 minutes a side until golden brown and slightly crispy.

Lemon Caper Sauce: Sauté shallots until translucent, add wine and reduce to almost dry. Add heavy whipping cream then reduce by half to ¾ volume. Add lemon juice, capers and butter. Season with salt and pepper to taste.

To Plate: Place boxty pancakes in center of plate. Top with salmon filet and pour over both with lemon caper sauce. A mixed vegetable medley or roasted asparagus would be a great accompaniment. Garnish with parsley and a lemon wheel.

SERVES 4

BRENDAN MCKINNEY



When the Spanish Armada wrecked off the Irish coast in 1588, an Irish legend says that the ships were carrying potatoes. Some of them washed ashore and the local people gathered and planted them. The history of the Irish is divided into three major periods: before, during and after the potato. When the crops failed, life was devastating for the Irish folk.

Fish, too, was significant, from both the sea and the many inland rivers and lakes. Shellfish was considered the food of the poor, especially mussels that could be gathered without the need for boats. Around County Kerry, where my mother was born, there is an abundance of wild salmon in the rivers and so there are many traditional ways to prepare salmon; but this

dish represents one of our family favorites.

My wife, Siobhan, was also born in County Kerry and we both love Irish music and culture. At age 16, I won the title of All-Ireland Bag Piping Champion. I play the uilleann pipes, wooden flute and the penny whistle and my wife is an award-winning wooden flute player.

Being first-generation Irish American (my father was born in County Derry, Ireland), I appreciate how Chicago has welcomed generations of ethnic groups from all over the world. They, in turn, have made great contributions to the community at large. Although I can't live in two places at once, I'm proud to call Chicago my home!

