



Salmon and Hijiki Rice from *Donabe*: *Traditional and Modern Japanese Clay Pot Cooking* by Naoko Takei Moore and Kyle Connaughton

Cooking time: 10 minutes active, 35 minutes inactive

Serves 4-5 as a main course

2 and 1/2 cups short grain rice, rinsed*
7 ounces of salt-cured Salmon**, cut into 3 - 4 pieces
1 and 2/3 cups Kombu and Bonito Dashi, or Stock
2 tablespoons sake
2 teaspoons soy sauce
2 teaspoons toasted sesame oil
1 tablespoon dried hijiki seaweed
Mixed chopped herbs such as a thinly sliced, dried red
chili, 1 finely sliced green onion, freshly torn basil
and/or cilantro

Note from Naoko: I like to serve this dish with a generous amount of mixed herbs on top and a good squeeze of lemon. The dish is so refreshing that you can enjoy it like a salad.

Note from Chérie: If you let the donabe cook for an extra minute or so, you will find that the rice that is in contact with the clay will crisp/burn. This is a technique I use almost every time to add a bit of depth and flavor to the dish. Also, I mistakenly took stock out of the freezer instead of dashi, and it worked out just as well.

**The night before, prepare the salmon by cutting it into 3 - 4 pieces and sprinkling salt all around each piece. Wrap in plastic wrap and place underneath the heaviest thing in your fridge. The next day, your salmon will be salt-cured.

Combine hijiki with roughly 1/2 cup of water and let sit for 30 minutes before you begin cooking.

You can immediately begin *rinsing your rice (this is the most important step), stirring in a bowl of cool water, tipping the bowl to let the majority of the water drain, and repeating 4 additional times to complete the process. *If you lose count, err on the side of one extra rinse.*

In the donabe, combine rice, dashi (or stock), sake, soy sauce, and sesame oil. Let the rice soak for 20 minutes.

Spread the rehydrated hijiki over the rice and lay the salmon on top. Cover with both lids and cook over medium - medium-high heat for 13 to 15 minutes. At this point, the donabe will start to

release steam, with a small *puff puff*, advancing to larger, more frequent puffs. Once the puffing begins, count for about 2 minutes before turning the heat off. Let it rest undisturbed for 20 minutes.

Uncover and gently fluff by breaking the fish up with a spatula to mix all components thoroughly. Serve in individual bowls at the table, topped with mixed herbs and lemon wedges.

My favorite way to reheat this dish is to fry a sunnyside egg, place on top of cold rice, and mix together with a spoon.

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