

Fried Capers

Swick

Makes 1/4 cups | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Frying the Capers

- 1/4 cup capers
- 1/2 cup grapeseed oil

To fry the capers, place the oil into a small fry pan or pot and heat over medium heat.

Drain the capers from the liquid and gently squeeze dry between paper towels.

Once the oil is between 275 to 300°F (or 135 to 150°C), fry the capers. Using a slotted spoon, lower the capers into the oil. Fry them for about 20 seconds or so, just until they pop open. Be careful of any splattering oil. Transfer to a plate lined with paper towel to drain.

Use fried capers to garnish to many dishes, salads and soups.