

MCCAVIAR

When you're dressing up for no reason, you want something that's no fuss, no muss, but high class so you can be high falutin' and have a free hand for your cocktail or beer, too. This dish pairs incredibly well with anything – steaks, burgers, eggs, IPA's, champagne, even spam. We get the perfect crunchy bite, with hot, crispy potatoes, cool, smooth cream, and a nice dash of salty, umami flavor from those anchovies that can class up any joint (or any outfit, too). Easy to make, even easier to eat. It sounds a bit out there – and it's going to take you far. You're dressed to impress, and know you've got the food to impress too. We've made this for breakfast, lunch, dinner, cocktail parties and anytime you want to dress things up a bit. We wish we could take credit for this incredible party dish, but we got it from a true master, the great Mason Hereford. This is from Turkey and the Wolf's cookbook (and we have his permission to use it).

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Yield: 8 servings

Ingredients

- 4 cups frozen vegetable oil
- 8 frozen hash brown patties (like you see at a fast food joint)
- Kosher salt to taste
- 1 cup of anchovy "crème fraîche" (recipe below)
- 2 ounces pink/orange salmon roe/caviar
- ¼ cup thinly sliced chives
- Lemon wedges for flavoring at the end

Ingredients for Anchovy Crème Fraîche

- ½ cup sour cream
- ½ cup fresh lemon juice (basically the juice from 2 lemons)
- ½ teaspoon kosher salt
- One 2 ounce can oil-packed anchovy filets
- 4 ounce ½ cup cream cheese, left out to room temperature, cut into 6 squares

Directions for Anchovy Crème Fraîche

- Combine the sour cream, lemon juice, salt and all the anchovies and their oil in a blender, and blend 'em until smooth
- Blend slowly, until it's smooth, but don't overblend, just smooth enough to drip in dollops
- Add more salt or lemon if you want

Directions

- Heat your oil to 350 degrees
- Drop 'em in, for 4-5 minutes, flipping them, until they're golden brown (if you have to do batches, you can keep 'em warm in the oven at 250 degrees), but salt 'em right out of the fryer
- Put a nice dollop of the anchovy crème fraîche on those patties
- Liberally sprinkle the salmon roe or caviar onto each one
- Top with chopped chives
- Grab a pattie, throw that pinky up and take a bite

