

FRIED CAPERS

INGREDIENTS

- Jarred capers in brine
- Vegetable or olive oil to fill small saucepan 1/8 inch deep

PREPARATION

1. Pour oil into a small saucepan to 1/8 inch deep.
2. Heat oil until shimmering or 350F.
3. Drain capers and dry on paper towels or kitchen towel.
4. Add capers to pan without overcrowding, in batches if making a large quantity.
5. Fry until golden brown, about 2-3 minutes.
6. Carefully remove capers from oil with a slotted spoon and drain on paper towel.
7. Let rest a few minutes before using. If making ahead, they can stay uncovered at room temperature for several hours.
8. To store, keep in covered container at room temperature for several days.

