



Salmon eggs can also be used as bait. There are techniques involving wrapping your cured caviar inside a fine net/tulle fabric. But check with local laws regarding the use of bait while fishing...or else the fish cops will come after you.



Information sourced from University of Alaska Fairbanks, Cooperative Extension. Art by a local badass.
Distributed by Homer Drawdown

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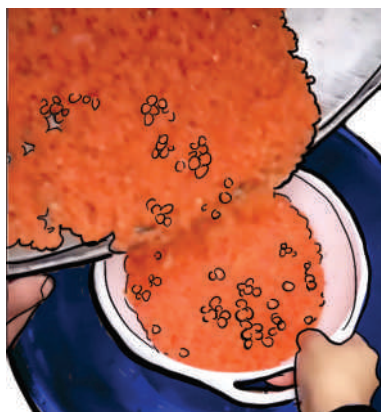
April 2026
Homer, Alaska

"No Scrap Wasted"
Learning Series

CURING SALMON ROE



1



4 Pour the eggs into a colander, rinse well with clean, cold water and remove any remaining bits of the skein membrane. **That membrane is nasty, so be sure get rid of ALL of it.**

IF your caviar tastes too salty, rest eggs in a bowl of water for 10 minutes, drain and taste again. Repeat if needed.



5 Store salmon roe caviar tightly covered in the refrigerator* for about 4-5 days. Use glass, ceramic or plastic freezer containers. (Metal containers create additional reactions, and you don't want that).

** Best if in container is sitting in a bowl of ice water, inside fridge.*



ROW YOUR ROE FAST

Skein

For high-quality products, the entire egg sacs, or skeins, should be carefully removed from the fish as soon as it is caught, put into plastic bags and packed in ice. Process these eggs within 24 hours. Although parasite contamination of skeins is relatively uncommon, skeins holding the roe can contain worms. Therefore it is important to remove all of the skein membrane from the eggs and rinse the eggs thoroughly before eating them. Eggs may smell "oily," but **if there is any odor of spoilage, do not use them.**

3

6

Roe = fish egg

LOOKS LIKE:

KING/CHINOOK

- Large, red-pink, mild-flavored

SILVER/COHO

- Large, red-pink, mild-flavored

PINK

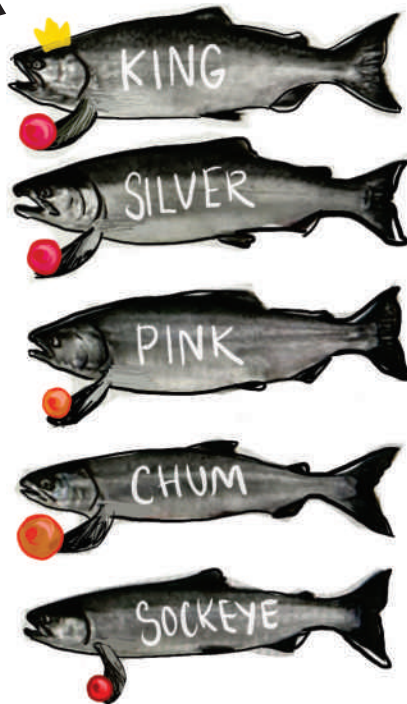
- Orange, slightly smaller and mild and sweet flavor

CHUM/DOG

- Large, pale, reddish-orange

SOCKEYE/RED

- Smallest - about half the size of chum eggs and bright red, slightly bitter



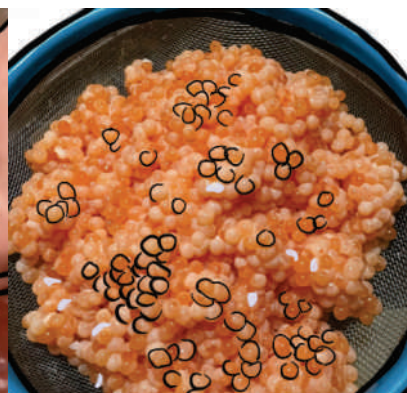
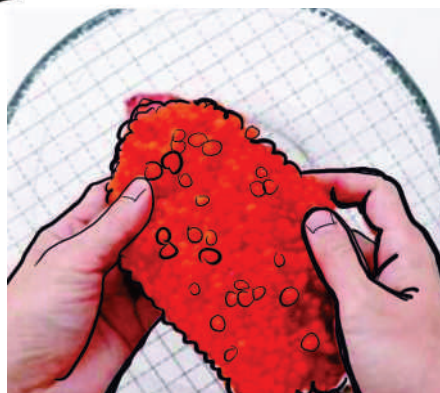
FOOD & SAFETY



- There are NO safe, tested methods for canning salmon roe caviar at home.
- Freezing is the only recommended modern preservation method for salmon roe caviar.
- While freezing caviar is generally thought to diminish quality, salmon roe has a slightly thicker membrane many other types of roe and will retain its quality if handled well. Salmon caviar is best for only about two months of freezer storage since it deteriorates relatively rapidly due to oxidation of the fats. (FYI: I've NEVER had luck freezing it.)

MAKE IT!

Salmon Caviar is a lightly salted product of discrete individual eggs. Eggs should be shiny and clear-colored with a mild fish flavor and a "crunch" or "pop" when eaten.



1■ Soak whole skeins of eggs in a saturated salt solution* for 5 minutes - this will firm the eggs slightly, making them easier to separate from the skin.

2■ Remove the eggs from the salt solution and place them in a clean sieve (some suggest using the face of tennis racket instead of a sieve). Gently manipulate the eggs to remove them from the skin, removing any blood, bits of skin, salmon or parasites. Really, get ALL of the membrane picked off.

**Saturated salt solution: add 3 pounds of non-iodized salt to 1 gallon of water or 12 ounces of salt to 1 quart of water and dissolve.*

3■ Make a brine solution by dissolving 1/2 cup of salt in 2 cups of water. Place up to 2 cups of separated eggs into the brine and swirl gently. Allow the eggs to rest for 5 to 30 more minutes in the brine (additional brining will add saltiness and change the texture).

