

Fried Capers

For an unusual cocktail accompaniment, I like to deep-fry capers. Although small capers are preferred for most recipes, the largest capers available are the best for deep-frying. Crunchy and nutty, these will surprise and delight your guests.

Drain a 3- to 4-ounce jar large capers in a sieve. Rinse well under cool tap water to remove excess salt. Dry thoroughly on paper towels. Heat 1/2 to 1 inch canola or safflower oil to about 350 degrees in a skillet. Add the capers and cook for about 2 minutes, moving them around gently with a slotted spoon. They should be light brown and dry. Drain on paper towels and when cool enough to handle, transfer to a serving bowl.