

Hawaiian BBQ Salmon Stacks

By Kim Sunee



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Ingredients

- 1-1 ½ lbs Copper River Sockeye salmon, skin and pin bones removed, cut into ½ inch cubes
- 1 lb fresh mung bean shoots
- 2 cloves garlic, minced
- ½ cup Halm's Hawaiian BBQ sauce
- 1 bunch green onions, chopped
- 1 tbs fresh grated ginger
- 2 limes
- 2 cups cucumber, peeled and diced
- 1 large Asian pear, peeled and diced
- 1 avocado, diced
- salt and pepper to taste
- olive oil

Instructions

- Toss salmon cubes in the juice of 1 lime & refrigerate
- Bring a pot of salted water to a boil and blanch bean sprouts for 1-2 minutes, drain and pat dry
- In a mixing bowl, combine bean sprouts, 1 clove minced garlic, 2 tbs Hawaiian BBQ sauce and half of the green onions.
- Toss well, salt and pepper to taste
- In a separate bowl, combine remaining Hawaiian BBQ sauce with grated ginger and juice of 1 lime
- Divide salmon, cucumber, pear and avocado into 4-6 even portions
- To assemble, place a 3"- 4" wide cookie cutter on a plate
- Press half of an individual salmon portion evenly into the mold
- Subsequently layer a pear, cucumber, BBQ sauce mixture & avocado portion, pressing down evenly after each layer
- Add the other half of the individual salmon portion and carefully remove the mold
- Garnish each salmon stack with remaining green onions and a drizzle of the Hawaiian BBQ sauce mixture
- Additional garnishing ideas include sesame seeds, jalapeños, salt and olive oil drizzle



COPPER RIVER

Wild Alaska King, Sockeye & Coho

**According to FDA food safety guidelines raw seafood should be frozen at -4°F or below for 7 days prior to consumption*

www.CopperRiverSalmon.org