

Copper River Salmon Poke

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Ingredients

- 1 lb thawed Copper River salmon, cut into ½" cubes, your choice of king, sockeye, & coho
- ¼ cup soy sauce
- 2 tsp sesame oil
- 1 tsp grated fresh ginger
- 1 clove fresh garlic, mashed and chopped
- ½ green onion, diced
- 1 large avocado, cubed
- ½ tsp red chili pepper
- sesame seeds or furikake for garnish

Instructions

- In a large mixing bowl, combine soy sauce, sesame oil, grated ginger and chopped garlic
- Add the cubed Copper River salmon to the liquid ingredients and stir gently to coat the salmon thoroughly
- Add the chopped green onion and diced pepper
- Combine all ingredients well, mixing with hands is the best technique to prevent salmon from becoming smashed
- Refrigerate for up to 1 hour
- Gently mix in avocado
- Garnish with sesame seeds or furikake and serve over sticky rice



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