

# Copper River Salmon Poke

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## Copper River Salmon Poke

### Ingredients

- 1 lb thawed Copper River salmon cut into ½" cubes
- ¼ cup soy sauce
- 2 tsp sesame oil
- 1 tsp grated fresh ginger
- 1 clove fresh garlic mashed and chopped
- ½ cup chopped green onion
- 1 large avocado, cubed
- ½ red chili pepper  
(a whole chilli pepper can be used if more spice is desired)
- sesame seeds or furakake for garnish



**COPPER RIVER**  
Wild Alaska King, Sockeye & Coho

### Instructions

- In a large mixing bowl, combine soy sauce, sesame oil, grated ginger and chopped garlic
- Add in the cubed Copper River salmon to the liquid ingredients and stir to coat the salmon thoroughly
- Add the chopped green onion, cubed avocado and diced pepper
- Combine all ingredients well. Mixing with hands is the best technique to prevent salmon from being becoming mashed



[www.CopperRiverSalmon.org](http://www.CopperRiverSalmon.org)