

Hawaiian BBQ Salmon Stacks

By Kim Sunee



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Ingredients

- 1-1 ½ lb Copper River salmon, skin and pin bones removed
- 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

- Cut salmon fillet into ½ inch cubes and place in bowl
- Toss salmon cubes in the juice of 1 lime and refrigerate for later use
- Bring a pot of slightly salted water to a boil and blanch bean sprouts 1-2 minutes
- Drain bean sprouts and pat dry to remove excess moisture. In a mixing bowl, combine bean sprouts, 1 clove minced garlic, 2 Tbs Hawaiian BBQ sauce and half of the green onions. Toss well and add salt and pepper to taste
- In a separate small bowl, combine remaining Hawaiian BBQ sauce with grated ginger and juice of 1 lime
- To assemble, gather all ingredients and place a 3"- 4" wide cookie cutter on serving plate. Divide salmon evenly into 4-6 portions and press half of each individual portion evenly into the mold of the cutter. Subsequently layer pear, cucumber and avocado, pressing down evenly after each layer. Finally, add the other half of the individual salmon portion and carefully remove mold.
- Garnish each salmon stack with remaining green onions and drizzle Halm's Hawaiian BBQ sauce. Additional garnishing ideas include sesame seeds, jalapeños, salt and olive oil drizzle

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

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