



Hawaiian Inspired Teriyaki Pineapple Avocado Crane Bay® Salmon Sliders (Serves 1)

Ingredients:

Crane Bay® Sashimi Grade Atlantic Salmon Pre-Cut
Saku Skinless – 3oz. cubed into ¾"
Crane Bay® Broken Sushi Ebi – 3oz. torn in half
Crane Bay® Ikejime Sushi Ebi 6L – 3 pieces
Shoyu – 2TB
Sesame oil – 1TB

Negi (green onion scallions) & white onions – 2TB each
Limu/Ogo – Hawaiian seaweed (Ogo Nori - Salted) – 2TB
Sea salt and red pepper flakes to garnish

Preparation:

1) In a medium to large saucepan, bring frying oil to 360°F. Add tempura shrimp from frozen and cook about 3-5 minutes to heat through. Use a skewer to penetrate the middle and bring to lips to feel for heat. Rest on a rack over paper towels and set aside.

2) In a medium bowl, combine salmon, broken sushi ebi with shoyu and sesame oil. Let sit for 5 minutes. Next, add ogo nori, pulling apart to see strands and mix. Lastly, combine with negi and white onions. In a ring mold (3-4"), fill poke starting with broken sushi ebi on the bottom and salmon ending mostly on the top. Carefully place in the middle of the plate and remove ring mold. Top with 3 pieces of Ikejime sushi ebi and garnish with a few sprinkles of sea salt and red pepper flakes. Lastly, add tempura shrimp to the opposite side of the Ikejime sushi ebi. Serve immediately.

Please contact your DNI Group representative today.

Telephone: (415) 382-9999 **Fax:** (415) 382-9990 **Email:** sales@dnigroup.com