



Crane Bay® Cold Smoked Atlantic Salmon Poke (Serves 6)

Ingredients:

16 oz. portion of smoked salmon, cut into ½" cubes	2 TB shallots, minced
¼ cup cucumbers, small diced	5 TB light soy sauce
⅓ cup bell peppers, small diced	1 TB sriracha hot sauce
⅓ cup pineapples, small diced	2 tsp rice vinegar
¼ cup avocados, chopped	1 tsp sea salt
¼ cup cilantro, chopped	2 TB sugar

Preparation:

1) In a medium bowl, combine and toss smoked salmon with cucumber, bell pepper, pineapple and shallot. **2)** In another small bowl, combine soy sauce, hot sauce, rice vinegar, sea salt and sugar to dissolve. **3)** Mix together salmon bowl with sauce bowl and fold in avocados. **4)** Garnish with cilantro. **5)** Serve immediately.

Please contact your DNI Group representative today.

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