



## Mainland-Style Poke with Crane Bay® Sashimi Grade Atlantic Salmon, Broken Sushi Ebi and Ikejime Sushi Ebi (Serves 1)

### Ingredients:

Crane Bay® Sashimi Grade Atlantic Salmon Pre-Cut Saku Skinless – 3oz. cubed into ¾"	Kewpie Mayo (2TB)
Crane Bay® Broken Sushi Ebi – 3oz. torn in half	Sriracha (2tsp)
Crane Bay® Ikejime Sushi Ebi 6L – 3 pieces	Seasoned rice vinegar (2TB)
Negi (green onion scallions) & white onions – 1TB each, small diced	Edamame (1TB) – Cold Shelled Edamame
Mixed Greens (1 cup)	Japanese rice crackers – Bubu Arare (1TB)
Cold Mountain Ponzu Sesame (2TB)7	Pickled ginger – Pink Gari Amasu-Zuke (2TB)
White Truffle Olive Oil, (1TB)	Persian cucumber – 1 piece, thinly sliced
Oroshi Ninniku (1tsp)	Koji (1TB)

### Preparation:

1) In a medium bowl, toss mixed greens with ponzu sesame and white truffle olive oil. Set aside. In a small bowl, combine oroshi ninniku, sriracha, kewpie mayo and vinegar to make a drizzle. In a sauce pan, bring to a boil one cup of water, add frozen edamame, cover and shut off. Let sit for 5 minutes and remove to ice water bath. Marinate cucumber by mixing together koji. Rest for 5-6 minutes and rinse off with water and strained.

2) Assemble poke in a large bowl by first placing greens at the bottom. Next, combine salmon, broken sushi ebi and ikejime sushi ebi with negi, white onions and cucumber. Stack high on top of greens. Serve immediately.

3) Scatter edamame and rice crackers around plate. Place pickled ginger in one spot of the dish. Serve immediately.

**Please contact your DNI Group representative today.**

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