



**Quick pickle solution:** 2TB sugar, 1tsp salt, 120g water, 60g rice vinegar

**Bibimbap style sauce:** Combine 4TB gochujang, 2TB sesame oil, 2TB brown sugar, 1TB soy sauce, 1TB water, 2tsp rice vinegar, 2tsp minced garlic (2 cloves), 1TB toasted sesame seeds



## Crane Bay® Sashimi Grade Salmon Bibimbap (Serves 4)

### Ingredients:

- 600g Crane Bay® Sashimi Grade Salmon, skin off, cubed and divided into 4 portions
- 800g steamed rice, premium short grain if available
- 2 Persian cucumbers, julienned, pickled (see pickle solution)
- 2 carrots, julienned, pickled (see pickle solution)
- 200g mung bean sprouts
- 200g spinach, cooked
- 200g shiitake mushrooms, fresh, sliced thin (see mushroom recipe)
- 200g kimchi, store bought
- 4 eggs

### Preparation:

**1)** Make rice - use 2 cups of rice grains to divide into 4 portions. **2)** In a small pot, bring to boil pickling solution. Pour over cucumbers and set aside to cool down. **3)** In another small pot, bring half pot of water to boil. Blanch taking turns: carrots to slightly tender, mung bean sprouts 30 seconds, spinach until just wilted. Add carrots to cucumbers in pickling solution. **4)** In a small pan, bring 1 TB sesame oil, 1 TB soy sauce and 2 tsp sugar to a simmer. Add shiitake, cook until tender, and reduced in size a bit. **5)** Fry 4 eggs to sunny side up with high heat to begin.

**Assemble Bibimbap:** **1)** In 4 ramen style/soup noodle size bowls, add equal amounts of rice to the bottom. **2)** Starting from the edge of the bowl leaving space in the middle, place salmon at 12 o'clock on top of rice and go clockwise to place same amount of each topping to make a full circle. **3)** Add fried egg in the middle.

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

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