

SALMON POKE

With Sesame and Sweet Potato- Serves 2

Chef Clayton Allen, Soter Vineyards

8 oz. Salmon, no skin, pin bones removed

1 Tbsp. Brown Sugar

1 tsp. Salt

1 ea. Sweet Potato

1 Tbsp. Shoyu

¼ tsp. Turmeric

1 tsp. Black Sesame Seed

1 tsp. White Sesame Seed

½ tsp. Mustard Powder

1 tsp. Mild Chili Powder

2 Tbsp. Coconut Milk

-Preheat oven to 350F

-Mix Salt and Brown Sugar in a small bowl and coat Salmon in mixture.

-Allow Salmon to sit in the bowl, covered and refrigerated, overnight.

-Peel Sweet Potato and medium dice, place into a small bowl, cover with oil and Salt. Place onto a baking sheet and bake for 18-20 minutes.

-Once the Sweet Potato is tender, transfer to a small container and chill overnight.

- Remove Salmon from refrigeration and rinse cure off gently under cold running water.

- Dry off Salmon and cut into medium dice, about the same size as the Sweet Potato.

-In a medium bowl, place diced Salmon and Sweet Potato, add the remaining ingredients and gently mix. Taste and adjust Salt if needed. Serve with short grain rice or spicy greens as a salad.