

# Prince William Sound Lomi Lomi

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## Ingredients

- ¾ lb Prince William Sound Sockeye Salmon
- ½ sweet onion, diced
- 1 tbs salt
- 4 roma tomatoes, diced
- ¼ cup sesame oil
- ¼ cup soy sauce
- 1 bunch green onions, chopped
- black sesame seeds to garnish

## Instructions

- Cut salmon into ½" or smaller cubes
- Toss salmon cubes and salt together in a bowl and refrigerate for 1 hour
- In a separate bowl combine the onion, tomatoes, soy sauce and sesame oil
- Mix all ingredients together
- Garnish with green onions and black sesame seeds
- Serve fresh as a dip, salad topping or over sticky rice



**PRINCE WILLIAM SOUND**  
WILD ALASKA SOCKEYE

\*According to FDA food safety guidelines raw seafood should be frozen at -4°F or below for 7 days prior to consumption

[www.SoundSalmon.org](http://www.SoundSalmon.org)