

Prince William Sound Salmon Lomi Lomi

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Ingredients

- ¾ lb Prince William Sound Sockeye
- 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

www.SoundSalmon.org

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