



Where Seattle Goes For Seafood

Presents

COCONUT SALMON SKEWERS

Yield 4 servings

16 each	Coconut Salmon Skewer Prep (sub recipe below)
2 cups	Sweet Plum Chili dipping sauce (sub recipe below)
2 cups	Pineapple salsa (sub recipe below)
4 each	Lime wedge

Plating:

1. To plate place the $\frac{1}{4}$ cup of pineapple salsa down on the center of a plate.
2. Place the Sweet plum chili side dish for dipping.
3. Rest the 4 skewers on top of the salsa.
4. Garnish with a lime wedge and serve.

Coconut Salmon Skewer Prep

15 each	Salmon, cut $\frac{1}{2}$ inch by 3 inch
15 each	6 inch wooden skewers
3 cups	Coconut batter (sub recipe below)
6 oz	Coconut, shredded
3 oz	Panko breadcrumbs

Instructions

1. Mix coconut and panko into a large mixing bowl and mix well
2. Insert one wooden skewer into the salmon lengthwise making sure not to go all the way through.
3. Dip the salmon skewer into the coconut batter to completely cover the salmon.
4. Roll the salmon skewers into the coconut breading and completely coat
5. Place in a pan with wax paper between each layer to prevent sticking.
6. Heat the salad oil in a sauce pan or use a deep fat fryer and heat oil to 300 degrees
7. Place 5 skewers or as many as your pot/fryer will hold and fry the skewers until the salmon is golden and cooked through.

8. Place cooked skewers on a paper towel lined plate to drain the excess oil and then serve.

Coconut batter

Yield 4 cups

2 cups Tempura flour (any store bought brand will work)
2 cups Coconut milk (you will find this in specialty store)

Instructions

1. Place coconut milk in large stainless steel bowl.
2. Add tempura flour together and mix into liquid, whisking constantly to avoid lumps until texture is smooth.
3. Extra can be kept in the refrigerator for up to 2 weeks if covered tightly.

Plum-Chili dipping sauce

Yield 2 cups

1 Cup Sweet Thai chili Sauce (also found at Asian specialty stores)
1 Cup Plum jelly
1 Tsp. Fresh chopped ginger

Instructions

1. Combine all ingredients and mix well.
2. Label date and refrigerate until needed for service.

Pineapple chili coleslaw

Yield 2 cups

2 cups Pineapple, (peeled and diced ¼ inch)
3 tbsp Sweet Thai chili sauce
¼ cup Red onion (peeled and diced ¼ inch)
¼ cup Green onion (diced)
¼ cup Red pepper (seeded and diced ¼ inch)

Instructions

1. Combine all ingredients and mix well.