



BRISTOL BAY
SOCKEYE SALMON

SOCKEYE SALMON CHIPOTLE DIP

SERVINGS: 4

Ingredients:

1 can (14.75 oz.) or 2 cans (7.5 oz. each)
sockeye salmon

2-3 tablespoons fresh lime juice

1 tablespoon chipotle chiles in adobo
sauce, chopped

2 tablespoons chopped fresh cilantro

2 tablespoons chopped red bell pepper

1-2 tablespoons chopped red onion

1 teaspoon chopped garlic

1/4 teaspoon each salt and pepper

Tortilla chips, as needed

Directions:

1 Drain and flake salmon. In bowl, mix lime juice, chiles, cilantro, bell pepper, onion, garlic, salt and pepper. Gently stir in salmon until blended. Cover and refrigerate until serving. Serve with tortilla chips.

Cook's tips:

- Add minced fresh jalapeño peppers for more flavor.
- Makes a great sandwich filling!
- Make a Latino salmon salad by adding 1 tablespoon mayonnaise, minced celery and corn with fresh sliced avocado over fresh greens.
- For a pasta salad, toss with cooked macaroni pasta, drained black beans, corn and canned green chiles with a splash of olive oil.

**Find more delicious wild sockeye salmon recipes at
www.bristolbaysockeye.org.**