



BRISTOL BAY
SOCKEYE SALMON

BAY BOUNTY

SALMON TACOS

Recipe courtesy of Susie Jenkins-Brito

SERVINGS: 6
COOK TIME: 30 MINS.

Ingredients:

- 2 pounds sockeye salmon, skin and pin bones removed, cut into 1-2 inch cubes
- Generous pinch of sea salt
- 3 tablespoons vegetable oil
- 2 teaspoons cumin
- 1 teaspoon dried oregano
- 2 teaspoons chili powder
- 2 limes, juiced
- 3 cloves garlic, minced

Suggested toppings:

- cabbage
- bell pepper
- red onion
- queso fresco
- cilantro
- fresh jalapeño
- avocado
- pickled red onions

Chili Avocado Cream:

- 1 ripe avocado, mashed
- Juice of 1 lime
- 1 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1/2 cup sour cream
- 1/4 teaspoon sea salt

18 corn tortillas, warmed

Directions:

- 1** Prepare toppings and set aside. In a mixing bowl, combine avocado, lime juice, garlic powder, chili powder, sour cream, and salt. Set aside.
- 2** In a mixing bowl, combine the salmon and salt. Set aside.
- 3** Place a large skillet over medium heat. Add the vegetable oil, cumin, oregano and chili powder. Cook 2-3 minutes, stirring often, until spices become fragrant and oil begins to bubble.
- 4** Stir in garlic and lime juice and simmer for 30 seconds. Add salmon to pan and stir until salmon is thoroughly coated with spices. Continue to cook, turning salmon often, until fish is pale pink throughout, about 4-5 minutes. Remove from heat and serve in warmed tortillas with creamy chipotle sauce and your favorite toppings.

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