



BRISTOL BAY
SOCKEYE SALMON

SMOKED SALMON, CELERY AND APPLE SALAD

Sometimes simplicity is best. This salad combines smoked salmon with crunchy apples and celery topped with a mustard vinaigrette. It's just right for a light meal.

SERVINGS: 4

Ingredients:

2 tablespoons whole grain mustard

1/4 cup apple cider vinegar

1/2 cup extra-virgin olive oil

4 cups thinly sliced celery

2 crisp unpeeled apples, cored and fine-diced

1 1/2 cups flat-leaf parsley leaves

1/4 cup chopped dill

Freshly ground black pepper

8 ounces hot smoked sockeye salmon, skinned and flaked

Directions:

1

Whisk together the mustard, vinegar, and olive oil. Toss in the celery, apples, parsley, and dill. Season with a good grinding of black pepper. Right before serving, toss with the smoked salmon.

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