

Poke on a Stick w/Wasabi Aioli

Yield: 12 skewers

Recipe: by Greg Strahm, The Silver Chef

Here is a twist on a salmon or tuna poke bowl. Poke on a stick.



1 pound sushi grade salmon or tuna, cut into 1" cubes
1 english cucumber, peeled and cut into 1 1/2" cubes
1 jar pickled ginger
3 large red radishes, sliced

POKE MARINADE

1 cup low sodium soy sauce, or coconut aminos
1 tablespoon sesame oil

2 scallions, finely chopped
1 tablespoon toasted sesame seeds
1 tablespoon crushed red pepper (optional)

WASABI AIOLI

1/3 cup mayonnaise
1 tablespoon wasabi paste
1 small clove garlic paste
heavy splash rice wine vinegar
salt, to taste

SALMON OR TUNA

1) Place salmon cubes in a glass bowl.

2) Mix all marinade ingredients together in a measuring cup. Pour over salmon cubes and gently toss to cover salmon. Set aside and allow to marinate for 20-30 minutes.

WASABI AIOLI

3) Mix all ingredients in a small bowl. Set aside.

CUCUMBER/RADISH

4) Place radish slices, cucumber cubes and cocktail skewers on cutting board with a small dollop of wasabi aioli on each for assembly.

ASSEMBLY

5) Place a small piece of marinated ginger on skewer, followed by a cube of marinated salmon, followed by a radish slice.

6) Place the skewer into the center of the cucumber and radish and repeat for each skewer. Garnish with sesame seeds and arrange on a serving tray.