

SASHIMI SALMON WITH SPICY SEAWEED SALAD

- 1 lb sushi grade salmon
- 1 small container of prepared seaweed salad
- 1 small container flying fish roe
- pickled ginger
- 1 bottle of **Emily G's Pepper Vinegar Sauce**

Combine 1/2 cup seaweed salad with 2 t roe, 2 T pepper vinegar sauce, and 1 T thinly sliced pickled ginger. Stir to combine. Slice salmon into thin pieces and top with a spoonful of salad mixture.



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