



Dinkey Salmon

- 3 pounds fresh salmon
- ½ cup chopped green peppers
- 1 1/2 cup chopped pimento
- 1 cup lemon or lime juice
- 1 1/2 cups Dinkey Wheat
- ½ cup soy sauce
- 1 1/2 teaspoon ground ginger
- 1 garlic clove mashed
- 2 tablespoons grated onion



Trim salmon and remove bones. Cutting diagonally, slice salmon into thin strips 3 to 4 inches long. Spread salmon, green pepper and pimento in a thin layer in a shallow pan. Pour lemon juice and 1 cup of Dinkey Wheat over the fish so it is completely covered and all fish is below the level of the liquid. Let stand at room temperature until fish becomes a pale pink (the fish “cooks” in the acid marinade). Drain fish. Rinse with cold water. Drain again and lay pieces flat. Mix soy sauce with remaining ½ cup of Dinkey Wheat, ginger, garlic and onion. Use as dip sauce with salmon. Use pimentos and peppers as garnish.

Yield: 12 servings