



Recipe: *Seafood Ceviche Cocktail with Honey Smoked Salmon*

Yield: 4 portions

Ingredients:

4 oz Honey Smoked Salmon
Ceviche Salad (Shrimp, Bay
Scallops, Tomatoes,
Cucumbers, roasted Anaheim
Peppers, Lime Juice, Salt,
Black Pepper)
Lettuce chopped fine
2 oz Tomatoes – diced*

Garnish:

Lemon, Lime
Cilantro
Endive

**You may use any of the
Honey Smoked Salmon
flavors.*



Method:

Make Ceviche Salad add our Honey Smoked Salmon – chill well before serving.

*Honey Smoked salmon comes in four flavors -
Original, Lemon Pepper, Cracked Peppers and Chipotle & Lime*

www.HoneySmokedFish.com