



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

Salmon Poke in Endive Leaves

Recipe from *Gourmet Game Night*. (Ten Speed Press)

Makes 24 hors d'oeuvres

- $\frac{3}{4}$ pound salmon fillet, skin and pin bones removed
- $\frac{1}{2}$ cup thinly sliced red onion
- $\frac{1}{4}$ cup packed fresh cilantro leaves
- 2 tablespoons soy sauce
- 1 tablespoon Asian sesame oil
- $\frac{1}{4}$ teaspoon Sriracha or other hot pepper sauce, plus more to taste
- 4 to 5 heads Belgian endive, trimmed

1. Cut the salmon into $\frac{1}{4}$ -inch cubes and place in a bowl with the red onion and cilantro leaves. In a small bowl, stir together the soy sauce, sesame oil and Sriracha sauce and pour over the salmon. Toss gently and set aside for 10 to 15 minutes, stirring once or twice.
2. Discard any damaged outer leaves from the endive. Remove leaves that are at least 3 inches long and set aside 24 for serving. Save the smaller leaves at the core for another use.
3. To serve, spoon the salmon poke onto the broad ends of the endive leaves, arrange on a platter and serve.

Note: *The salmon can be prepared through Step 1 up to 4 hours ahead. Cover and refrigerate. The endive leaves can be filled up to 1 hour ahead; cover with lightly dampened paper towels and refrigerate.*

Reprinted with permission from *Gourmet Game Night: Bite-Sized, Mess-Free Eating for Board-Game Parties, Bridge Clubs, Poker Nights, Book Groups, and More* by Cynthia Nims, copyright © 2009. Published by Ten Speed Press, a division of Random House, Inc.

Printable recipe sponsor:



Tasting Table
Behind
the Scenes.

FOLLOW US ON twitter

TASTING TABLE

☀ *Can't get enough Tasting Table?*

Follow us on Twitter!

See what our editors are tasting, cooking, buying and testing before you read it (or don't) on Tasting Table:

<http://twitter.com/tastingtable>
<http://twitter.com/tastingtablenyc>
<http://twitter.com/tastingtablela>
<http://twitter.com/tastingtablechi>
<http://twitter.com/tastingtablesf>
<http://twitter.com/tastingtabledc>