

Salmon Poke Bowls

Fruits & Vegetables

- Cucumber (1)
- Green Onions (1 bunch)
- Avocado (1–2)
- Sweet Onion, optional ($\frac{1}{4}$ small)

Meat & Dairy

- Sushi-grade Salmon ($\frac{1}{2}$ – $\frac{3}{4}$ lb), or substitute ahi tuna

Condiments

- Soy Sauce (1 Tbsp)
- Sesame Oil (1 tsp)
- Rice Vinegar (1 $\frac{1}{2}$ tsp)
- Honey or Maple Syrup ($\frac{1}{2}$ –1 tsp)
- Sriracha (1 Tbsp)
- Mayo (1–2 tsp)
- Japanese BBQ Sauce, optional (1–2 tsp)

Spices & Seasonings

- Salt

Frozen

- Edamame

Dry & Canned Goods

- White Jasmine ($\frac{3}{4}$ cup)
- Sugar (pinch)
- Salt (pinch)
- Sesame Seeds (1–2 tsp)
- Crispy Onions or Wonton Strips (or fresh wontons if making crispy wontons)

Cocktail Ingredients

For 2 cocktails

- Bourbon (4 oz)
- Cranberry Juice (2 oz)
- Navel Orange (1)
- Lemon (1)
- Maple Syrup (1 oz)
- Angostura Bitters