

Poke Bowls

by Kimberly Stone



Spicy Quick Pickle Relish

- 2 cups unseasoned rice vinegar
- ½ cup sugar
- 2 tablespoons kosher salt
- 1 diced red jalapeno or 2 tablespoons (ish) of red pepper flakes
- 1 english cucumber
- 2 cups matchstick carrots
- 2-3 shallots

Directions

1. Bring first four ingredients to a boil
2. Cool for at least two hours in refrigerator.
3. Add to thinly sliced cucumber, carrots and shallots. Mix well.
4. Refrigerate until use.

Notes

Keeps for up to a week





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Wasabi Sauce

- 3 teaspoons of water
- 3 teaspoons water
- 3 tablespoons of Mayonnaise

Directions

1. Mix first two ingredients together.
2. Let sit for 10 minutes
3. Fold in mayonnaise

Notes

Keeps for up to a week





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Spicy Shrimp

1 lb. bag of cooked, shelled, deveined, no tail - 26/30 shrimp (chopped)
1 tablespoon Soy Sauce
1 teaspoon Sesame Oil
2 heaping tablespoons of *Spicy Mayo
¼ cup green onions thinly sliced

* Spicy Mayo if you want to make it
2 tablespoons Mayonnaise
1 teaspoon Sriracha Sauce

Directions

1. Mix all ingredients together.
2. Chill

Notes

Keeps for up to a week





Poke Bowls

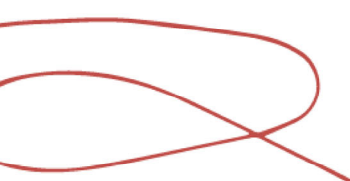
Easy Japanese Rice

- 3 bags Uncle Bens precooked Jasmine Rice. (Do not heat.)
- ¼ cup rice wine vinegar
- 2 tablespoons kosher salt
- 1 chopped package of seaweed sheets
- 1 teaspoons of honey.

Directions

1. Mix all ingredients.
2. Chill in refrigerator.

Notes





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Seasoned Ahi-Tuna

- 5 oz. frozen sashimi grade tuna steak
- ¼ cup Soy Sauce
- 2 tablespoons sesame oil (or to taste)
- ¼ cup green onions thinly sliced

Directions

1. Slice tuna thinly while frozen.
2. Mix with remaining ingredients.
3. Chill.

Notes

