

Tommy Bahama®

FROM OUR *MARLIN BAR* COOKBOOK

Lomi Lomi Salmon with Tomatoes & Onions

MAKES 6–8 SERVINGS

One 8-oz. salmon fillet

2 cups coarse sea salt, preferably Hawaiian salt

1 large tomato, seeded and cut into ½-in. dice

½ cup diced sweet onion, preferably Maui

2 Tbsp fresh lemon juice

2 Tbsp olive oil

2 green onions, white and pale green parts, finely chopped

Salt and freshly ground black pepper, to taste

Flatbread, for serving

INSTRUCTIONS

1. To cure the salmon: Rinse the salmon and pat to dry. Cover all sides of the salmon with generous amounts of sea salt. Place in a shallow bowl, cover with plastic wrap, and store in the refrigerator for 24 hours. (This method draws out liquid from the fish, so don't worry if liquid collects at the bottom of the bowl.) After chilling, rinse the fish through and pat dry with paper towels. Cut the salmon into ½-in. dice.
2. In a medium bowl, mix the salmon, tomato, onion, lemon juice, olive oil, and green onions by hand. Taste, then season with salt and pepper. The Lomi Lomi should be served ice cold, so mix in a few ice cubes.
3. Serve chilled, with flatbread.