

Candy Salmon

Tribal Affiliation:

Ojibwe Nation

Origin of Recipe:

Offered by Sharon ... who learned this from an elder

Type of Dish:

Today's Native Dishes



Ingredients

- Salmon (preferably sockeye) and as much as you can catch!
- Brown sugar
- Water
- Onion

Directions

Catch and fillet the salmon.

Mix a little water with the brown sugar, so that is sort of like a paste.

Rub entire salmon with mixture, then line with sliced onion between the fillets.

Cook on cedar plank until fish flakes: about 7-8 min./side



To find this recipe and others, or to contribute your own Indigenous recipe visit

Native Tech: Indigenous Food and Traditional Recipes:

<http://www.nativetech.org/recipes/recipe.php?recipeid=172>